

Vol. 1, No. 9, Toronto, November, 1928

The Chatelaine

A Magazine for Canadian Women

November

1 9 2 8

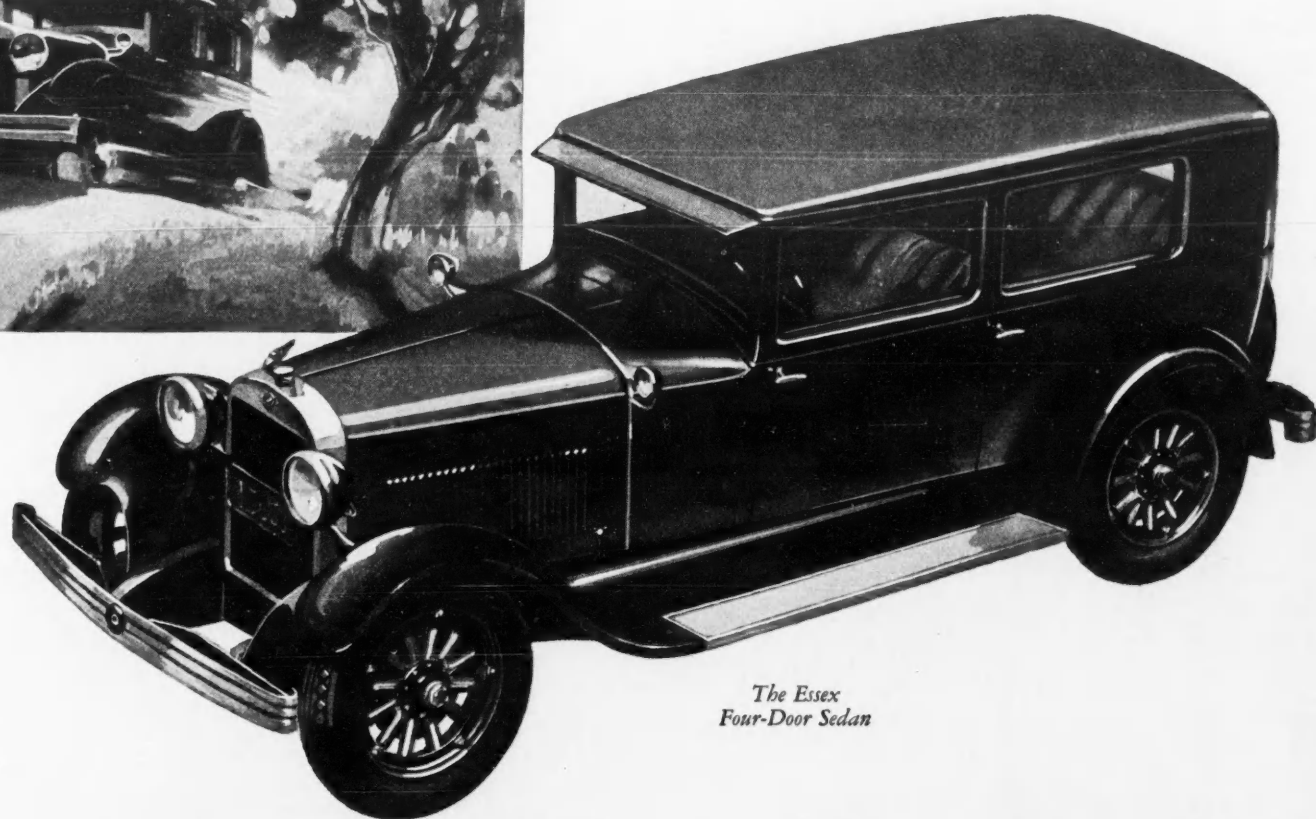
10c



In This Issue

Laura Goodman Salverson
Madge Macbeth—Ruth Holway

Getting Ready for Christmas
Pages of Seasonable Suggestions



The Essex
Four-Door Sedan

Looks and Acts like a Costly Car *because it's built like a costly car*

The only Essex point in common with cars in its price field—is price. There is little in either appearance or performance to distinguish it from many a costlier car.

In size, it possesses the advantage of compactness without sacrifice of passenger quarters or riding comfort. It steers as easily as any car you have ever driven. There is a quickness and nimbleness in its motor action that will make some costlier cars you have driven seem slow and sluggish. These qualities are lasting.

With whatever costly car detail you compare Essex you will be impressed by its high standard in design, material and workmanship. The eye is delighted by the general appearance, the touch by those qualities that reveal first-rate materials, and the sense of enjoyment by the smooth, effortless operation of the car. It is admittedly one of the easiest riding cars on the road—it is without doubt the most economical to own in first cost, upkeep and operation.

Many exclusive and patented features contribute to these Essex advantages—among them being its high-compression Super-Six motor, which to our belief is the most powerful and efficient automobile motor of its size in the world.

\$885
and up

f. o. b. Windsor, taxes extra

Won't you examine and drive the Essex, whether as a prospective buyer or as one interested in knowing why it is the choice car in its price field as proved by sales?

ESSEX SUPER SIX

Let Them Dance On Your Floors— It is Easy to Re-polish Them to Gleaming Beauty



Beautiful old floors, toned and preserved through the centuries by wax-polishing, are not least among the glories of Versailles.



The Palace of Versailles

ROLL back the rugs and tune in on station WJZ. Dancing feet cannot mar floors that are wax-polished the easy Johnson way. In just a few minutes you can restore their flawless lustre.

It's as easy as it looks to wax-polish your floors. And after this is done it is much less work to keep them immaculate and bright.

There is no stooping or kneeling. No soiling of hands with messy rags and pails. Simply spread on a thin coat of Johnson's Polishing Wax. Then guide the Johnson Electric Polisher quickly over your floors. You'll find it requires no pushing—no effort whatever.

But see the gleaming trail that is left behind on the dull floor! Soon the whole surface glows with a cheerful lustre, reflecting lights and shadows and bringing to your home a new, indescribable charm.

There's an actual money saving, too, when Johnson's Polishing Wax protects your floors. Costly and inconvenient refinishing is a thing of the past, because a hard, dry, glass-like film guards the surface against wear and mars.

Use Johnson's Polishing Wax over varnish, shellac or paint—on wood, linoleum, tile or composition floors—with the perfect assurance that they will be more beautiful than ever before. Unsightly traffic spots are banished, heel-prints disappear and the gleaming surface does not attract dust or germs.

Wax-polished floors save you much work, worry and expense. And once you have had waxed floors you will never be content with any other kind.

Not far away from you is a grocery, hardware, drug, furniture, paint or department store that will RENT you a Johnson Electric Floor Polisher by the day or half-day at a surprisingly low rate. Unless your home is very large you can wax-polish the floors of every room in just a few hours. Be sure to include the kitchen linoleum where wax-polishing proves a real labor saver.

Telephone your nearest grocery store or dealer today and arrange to RENT a Johnson Electric Floor Polisher for any day you wish. Or purchase one for your own exclusive use. The Household size Polisher sells at \$35.50 and our De Luxe Floor Polisher (for large areas) at \$75.00

S. C. JOHNSON & SON, LTD. "The Floor Finishing Authorities" BRANTFORD
Vancouver - Winnipeg - Windsor - Toronto - Montreal

JOHNSON'S POLISHING WAX

PASTE or LIQUID ~ CLEANS-POLISHES-PRESERVES-PROTECTS



Volume I.

NOVEMBER 1928

Number 9

Illustrated by
R. W. MAJOR



"UNTIL LOVE DIES"

Or the Courts Us Do Part

By MADGE MACBETH

THERE is a story told of a young man who telephoned a young woman in these words: "Hello! Is that you, Nell? Well, it's Jack speaking . . . Your husband—Jack. Do you remember, darling?"

In this tragic-comic query, there seems to be a whole volume of indictment against the existing institution of marriage. All over the world, people are charging it with failure. Everyone seems to be concerned with trying to make it a greater success, and one way of trying is by dissolving it altogether!

In a general way, the trend of thought is toward making legal separation simpler and more natural. Loosening bonds always makes them easier to wear; opening prison doors robs the cell of its dread. The possibility of securing "relief" from marital bondage by divorce is claimed by many students of the subject to be the very means of keeping couples yoked together.

An experiment is being tried to take the "divine" principle out of marriage and make it like any other legal contract.

Not long ago, in a certain college-town south of the border, a youthful couple approached the altar to the strains of a jazz band; boys wearing girls' dresses acted as bridesmaids; and the words "until love dies"

were substituted for the familiar "till death us do part."

Behind this rather startling alteration of our solemn ceremony lay, I have no doubt, a desire to make marriage more binding; which is more than can be said of a recent Canadian bride with whom I was speaking, if one accepts her words literally.

"You are wonderfully happy!" I suggested. "At the moment—" she replied. "But then, of course, I expected to be—for a while."

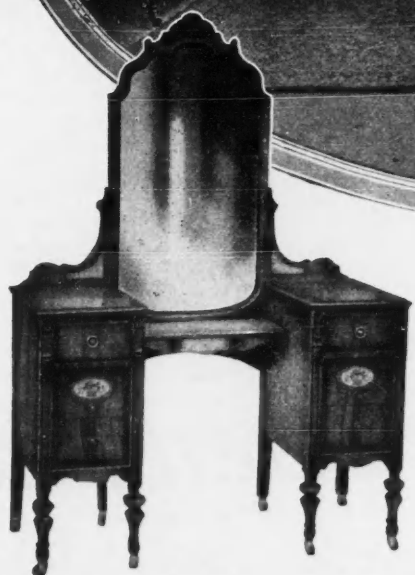
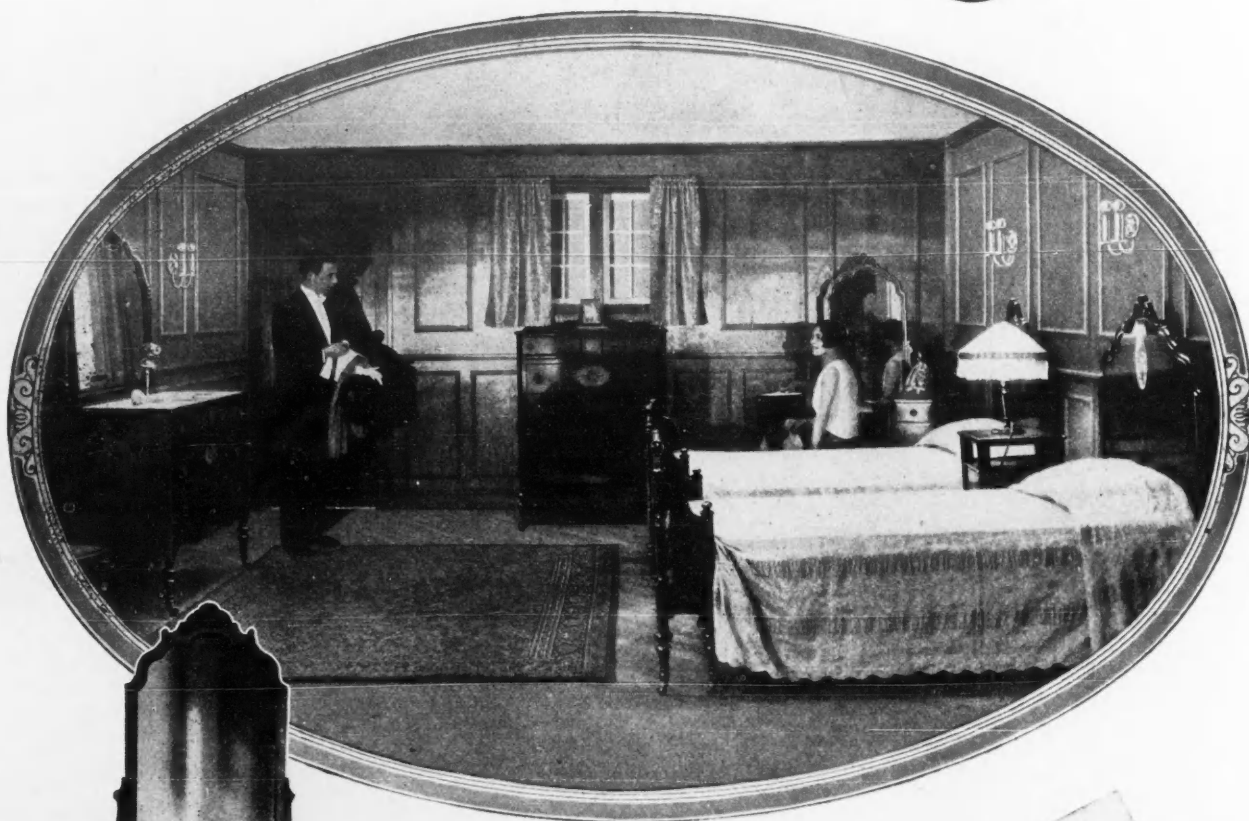
"And afterwards?"

"Why, one can always get a divorce, you know!"

"What in the world is the matter with marriage? Or is anything the matter with it that can't be remedied by those who assume its vows? To me, the claim that it has failed, loses force when I observe the number of persons who walk from the Divorce Court into another marriage! What are we, in Canada, coming to—the condition that existed in Rome has provoked Seneca to say that women counted their years not by consuls but by husbands; or the condition that Napoleon had to attack when, toward the end of the 18th century, there were, in France, more divorces than marriages!"



"Built by McLagan"



LOUIS XVI MOTIF
Suite No. 240

*Genuine Walnut
with marqueterie of
natural woods*



*Mail the
Coupon for
a copy of
this booklet.*

UNTIL one sees a McLagan-Built suite it is difficult to appreciate the exceptional charm it is possible to obtain through clever designing, skilled craftsmanship and the use of the finest cabinet woods available. Moreover, the nature of the construction, and the quality of workmanship that goes into every piece of McLagan-built furniture are such to ensure durable qualities that will outlast a lifetime.

In this bedroom suite of Louis XVI motif, McLagan designers have enhanced the attractive beauty of original Louis XVI creations, through the application of modern ideas and inspirations and the clever employment of rare woods.

The price is very modest and within reach of all.

The McLAGAN FURNITURE CO., LTD.,
Stratford.

Please send me copy of your
furniture booklet.

Name

Address

THE McLAGAN FURNITURE CO., LIMITED, STRATFORD, CANADA

"Builders of Canada's Finest Furniture for Over Forty Years"

CARRINA

*There had been a day when love came
with empty hands*



By C. THOMPSON

IT SEEMED a very long time ago to Carrina since she had been young—young with the fragrance of Victorian youth. The elusive smell of garden lavender and old lace hung about her still. There was a look about her that suggested an exquisitely carved ivory against the velvety casket of grays and greens in the beautiful twentieth century garden that had been young when she was young.

Carrina watched with quiet amusement, the amazing energy of several young people slashing white tennis balls across the June green grass, spangled with daisies. She watched the slim roundness of Arletta's brown arms as she leaped and reached for the balls that flashed across the court, tossed by the young giants in spotless flannels—young Shane and Herrick Digby.

There was something fascinating to Carrina, as she watched Pierce Shane with his lightning strokes and his determined eye. He seemed to stand powerfully still, while the other players raced about him. There was something cool and refreshing about his face that Carrina liked, a look of tenderness about his mouth that rather belied his steady business-like returns.

"What children they are," she thought. "Arletta throws herself about with the abandon of childhood." At twenty, Carrina had been carefully covered and crinolined almost out of recognition; croquet had been the utmost she had aspired to, then. She almost regretted her well-clad youth, so joyous appeared the classic beauty of these young people.

"Hi, Betty! Chuck it over!"

"How the standard of beauty changes!" she mused.

"Oh, I say, rotten!" came a deep voice across the green. And the young men—"There was something aesthetic about the freedom of these young giants."

"Beastly grass wants cutting, Arl!"

"Digby—you rotter! I've told you millions of times not to—" shrieks of laughter—"Vantage—Game!"

"Oh, Beggar! It's too bally hot!"

Carrina smiled as she watched the quartette, hot and tired, come casually over to her chair, and swing themselves into easy positions on the grass beside her. She shook her head with a whimsical smile as the silver cigarette case was handed round; she felt in a world apart. The pungent smoke from Betty's weed made her eyelids prick. She blinked a little.

"Whew, it's hot!" Betty put her cigarette down and wiped her pink, flushed face with a wisp of linen. "Worst of playing with Pierce," she challenged with a mischievous look at Shane. "He's too good at everything for comfort—especially on a hot day!"

Pierce Shane smiled tranquilly as he seated himself beside Carrina. She could just see his profile as he sat with his knees hunched up to his chin, his long fingers clasped in front of his knees.

He glanced at Betty. "Good in everything but success," he mocked. His eyes rested on Arletta lingeringly.

What was Arletta saying to Digby? Carrina tried to catch the dancing words. Surely her little granddaughter was not trifling with these two men. The laughter seemed to bubble from her red lips. It was infectious; they all laughed. Carrina could not help herself. How easy it was to laugh!

Yet, somehow this boy at her side, Pierce Shane, had awakened memories that ought to have lain to rest many years ago. She looked down at his sensitive profile. He had a mouth like a Greek god, she thought. There was a look in his eyes that reminded her of Peter Shane—Peter was his great uncle. He would be eighty-three now—it must have been sixty years ago, since—well! That little stone house at the corner—it has a green gate and a flagged pathway up to the front door—is the place where Peter Shane lives alone with his housekeeper.

Arletta got up. She was showing Digby a new two step, a graceful swaying movement. Betty, with a humorous look, held out her hands to the reluctant Pierce and dragged him with a show of energy to his feet. With a smile, he twisted her round awkwardly, and laughing, they two-stepped across the grass, vanishing among the cool shadows of the trees. Carrina tilted her shady hat a little lower over her eyes. She could still hear the garrulous chaffing voices, the merry laughter as it trailed into silence.

Illustrated by
HARRY
FISKE



With a start, she realized that Arletta had come softly up to her side, and seated herself on the camp chair.

"Beastly nuisance!" she said, frowning a little.

"What's troubling you, dear?" Carrina asked softly.

"Oh—every old thing under the sun. Granny, I believe you can help me!"

CARRINA—the name sounded like a caress. How exquisitely she had lived. She had always sought what was beautiful in life; there had always been the means, too, to seek it. But she had found it at the back of the most unlovely things. The soul of the artist within had helped her, and she could create beauty where it was lacking; one touch of the delicate fingers would transform even ugliness into a semblance of beauty. Neither mind nor hands were ever idle in its pursuit. But there had been a day for Carrina when love came along with empty hands; he had the face of a dreamer, a poet, and that mouth of a Greek god. Her great desire for beauty nearly sent him into her arms. But what did it mean? They told her that love was evanescent, that it could not survive among bricks and mortar, that poverty would kill its tenderness in the sordid struggle. Life would be all ugliness without reparation. But Oh! Why did fate trick her like this—she loved him so.

Carrina was stirred more deeply than she knew. The choice was hard to make, she looked at the soft green lawns rolling down to the coolness in the purple distance. It was a picture that changed each season, each day. Love was evanescent—this would last, they said. And so Carrina in her Victorian youth bent her young head to paternal advice, and enshrined a beautiful memory in her heart.

So when Carelton Yorke came along with a gay smile, his large hands filled with the wherewithal to buy the things that Carrina thought were necessary to life, she married him. He loved his beautiful wife in his irresponsible way, and she felt that she had done the right thing—for her children.

Her married life was smooth and uneventful, perfect wifehood blended into perfect motherhood.

Had she not done the very best for her child? It was the child that mattered. The finest of silk, the softest of cambric for that tender little body, such care! Oh, surely this was the greatest love that life could offer, surely this was worth her sacrifice—this mother-love. Life was an ecstasy to Carrina that first summer.

Only rarely now was that little space in her heart occupied with the wistful face and Greek mouth of a summer's dream.

Carrina's hands and heart were full. Mina grew rapidly through her placid chocolate-eating girlhood—an ordinary child with an extraordinary love of ease and luxury. The fineness of thought, of perception, that belonged so intensely to her mother, were absent. Carrina never admitted it. "It will come," she said. "She is so young still." But she looked sadly at the self-indulgent waywardness of Mina.

Mina married early a neighbor, fat and comfortably off. He had the kindest of hearts, but they said her extravagances broke him up. He died, leaving her, a young widow of means, and Arletta, a tiny baby.

How truly selfish Mina had been—it came like a blow to Carrina when she shook off all the shackles of her married life, absolutely regardless of her responsibility to her child. Now at Monte Carlo, now at Paris, she spent her luxurious pleasure-loving life careless of everything save self.

It seemed as though nothing could save Carrina from heart-break; but the little child Arletta had clung to her. She had her life now to love—to mould. And, slowly awakened again, that passion for things beautiful returned—led by the little girl. Arletta was twenty now.

And yet in Carrina's life there was something lacking still; there was a silence where there should have been a song; life had not fulfilled her expectations. That little space in her heart had not filled up with the years, it had only been closed away. She had missed something in life—something that mattered. She put up her two hands as though to still the beats of her heart.

With a start, she realized that Arletta had come softly up to her side, and seated herself on the camp chair.

"Have they all gone, dear?" Carrina said, as she took the slim brown hand that rested on her knee.

Arletta withdrew it and put her hands behind her head and settled herself into a cushion. "Beastly nuisance!" she said, frowning a little.

"What's troubling you, dear?" Carrina asked softly.

"Oh!—every old thing under the sun. Granny; I believe you can help me!" she said, suddenly, sitting up and giving the cushion a punch with her fist, and then buried her flushed face in its silken depths again.

"It's like this, Gran!—You know Digby owns all 'Clovermere.' He has pots of money. He's jolly nice looking, too; he can buy everything I've been accustomed to, decent motors, clothes—every bally thing! Good pal, too. Gran! I don't think I could bear to leave all this sort of thing—for—a—a—potty little villa, do my own washing, and look over other people's back yards—and—Mother loathes poor people!"

"So that's the alternative is it?" Carrina said dryly.

"Yes! That is—at least—" She flung her arms round Carrina's waist.

"You terribly sharp old dear—how did you know?"

Carrina's eyes were sad. "Is it Pierce Shane?"

"How could you have (Continued on page 61)"

The causes leading up to marriage need not be discussed, and the causes for divorce need not be disgusting (although in Canada we make the dissolution of marriage an inexpressibly ugly thing), but any consideration of the subject must show that the more readily divorce is granted, the more casually will marriage be entered into. And it seems to me that marrying for no particular reason, and getting a divorce for no particular reason, helps to make life a mean, impoverished thing.

In Canada as elsewhere, divorce is on the increase. Before examining possible reasons for this state of affairs, let us take a hurried survey of the subject in general.

The first application for divorce to the Parliament of Canada was made in 1868. It was granted. The following year another successful plea was made; then all went well for some time. But in 1873 and 1875, two more discontented couples brought their differences to Ottawa; after which the country seemed to go to the dogs, for three divorces were asked in 1877 . . . two by wives, no less, and three a year became the normal rule after that. Final decrees granted in 1913 amounted to 60, but it was in 1920 that the real increase set in with a total of 429, and the number has almost doubled since then. In 1927 there were 748, and this year's figures will go higher.

A good many people in British Columbia, for some reason that does not appear, make an unfortunate selection in choosing their life-partners, as this province leads the others (with but two exceptions since 1913) in her pleas for divorce. Prince Edward Island, on the other hand, would seem to be the home of felicitous unions, a place like Heaven where they are made; for since 1868, the number of divorces granted makes the grand total of ONE!

BRITISH COLUMBIA was the first province "to claim jurisdiction to exercise the right to grant divorce under the English Divorce Act of 1857." By this Act, all jurisdiction in matrimonial matters formerly exercised by the Ecclesiastical Courts, was transferred to the State.

"Matrimonial relief" may now be obtained through all provincial courts, save those of Ontario and Quebec, or through the Divorce Committee of the Senate. An unprotested case is disposed of before this latter body in about fifteen minutes! The Committee then recommends the Senate to adopt its recommendations, which being accomplished, the House of Commons is requested to concur. Thereafter, the Bill is returned to the Senate for Royal Assent . . . and then the sufferers are free.

The largest number of cases with which the Senate has to deal, comes from Ontario, which with Quebec has never created a Divorce Court of its own. These are the only two provinces now lacking such provincial powers. Last Session, "An Act to provide in the province of Ontario for the dissolution and the annulment of Marriage" was introduced, and passed on three occasions in the Senate, but it never got beyond the first reading in the House of Commons.

Members of the Divorce Committee are not the only persons who oppose the continuance of Parliament to treat with matters matrimonial. Many others feel that the Federal body is a legislative body, formed to create and adjust the country's laws; they feel that a genuine court is the place for hearing individual grievances, and not the Dominion Parliament which, by so doing, loses somewhat in dignity, not to mention the difficulty in handling a volume of work, for which it was neither designed nor yet fitted to dispose of. Moreover, there is no provision for granting alimony to the wife when divorce is obtained from the Federal Parliament (whose fee by the way is \$210); but under a separate court, such provision could be made, and there would, in many cases, be a reduction of expense.

One cannot claim however, that divorce is still only the rich man's opportunity for "relief," as it was many years ago in England when the cost ran into thousands of pounds. An analysis of last Sessions' records shows applicants that for divorce were drawn neither from the "upper classes" nor the well-to-do. I choose a few occupations at random—barber, bridge-builder, chauffeur, domestic servant, floor-finisher, grocer, gunner, handle-finisher, mail-carrier, mission-worker, shoemaker, tire-builder, waitress.

All these and their fellow sufferers pass before a committee consisting of nine members, three of whom constitute a quorum. They are appointed at the beginning of the Session on the nomination of a selection committee consisting, as a rule, of one representative from each province. The Divorce Committee selects its own chairman (last year, the Hon. W. B. Willoughby, K.C., of Moose Jaw); and its deputy chairman, who also hears cases (last Session, the Hon. L. McMeans, K.C., of Winnipeg). Automatically, at the end of each Session, all standing committees cease to exist.

In Europe, the greatest number of divorces is granted in Switzerland, although Soviet Russia presses close behind in the race for freedom. The Scandinavian countries, to my mind, have the sanest divorce laws, and separation is a clean and decent proceeding. In the United States, divorce probably exceeds that of all the European countries put together, and 69.9 per cent. of the total decrees granted are given to women, many of whom earn their own living.

BUT a curious fact comes to light in the matter of divorce, which indicates the constant and close relation between it and suicide. Ours has been called the "age of discontent," and the highest expression of discontent is undoubtedly suicide which, coupled with divorce, are more common among Teutons than Celts, in cities than in the country, amongst Protestants than Roman Catholics. Both are rapidly increasing, "and the proportion of suicides among divorced persons is abnormally large." (The italics are mine).

Is divorce such a "relief," then, after all?

It seems to me that the only way to answer this question intelligently is to discover what people wish to be relieved from, and then try to discover some amelioration of conditions that promote so much dissatisfaction. Marriage, apparently, is still considered the ideal state, and people continue to fall in love. Why, then, can't they live more happily together?



Thankfulness By John Hanlon

Now that garden plots can drowse,
Quilted by warm, green spruce boughs;
Now that wealthy barns are full
Of the harvest, bountiful;
Now that fledglings safely grown,
All the singing birds have flown;
Now that hopes and fears are less—
Now's the time for thankfulness.

Thankfulness for vanished Spring's
Myriad awakenings;
Thankfulness for Summer's fire
And fruition of desire;
Thankfulness for Autumn's glow
And the promised peace of snow—
Thankfulness that these things be
And shall through eternity!

First, because we Canadians are suffering from the universal sense of impermanence that prevails. Within the memory of most readers of this article, a different condition existed. One's mother—certainly, one's grandmother—bought a sealskin coat to last a lifetime. One built a house for one's descendants. One married for eternity. The belief that marriage was a solemn sacrament and divine, logically placed its failure in the hands of Providence, too—something like a chronic disease; and consolation was found by those who see heavenly distinction in being miserable.

Secondly, divorce is no longer regarded as a questionable proceeding. Time was when a woman, especially, preferred respectable misery to disreputable freedom. A divorcee was an outcast, a pariah, no matter how just had been her cause for separation. Why, even a divorced man was suspect, and kept as far as possible from the society of young maidens!

No one can doubt that many a man and woman longed for "relief" in those days as ardently as they do now. But it was the greater of two evils, and social ostracism deterred a large proportion of those who would have taken advantage of this road to freedom.

Woman's economic independence is responsible in Canada, as in the United States, for this increase in divorce. In an era when her earning capacity was small, when man was her provider and the protector of her children, he had stout chains by which to bind her. Most married women accepted their places as the negative factor in the household. Their

job was that of catering to the men. Some had harder jobs than others. Some men found domestic going very difficult, too, but the fact remains that because women were forced to make the best of a bad bargain, there were fewer divorces than nowadays when they are financially in a better position, and men have fewer chains by which to bind them.

Would it surprise you to learn that in the opinion of a prominent barrister who hears the troubles of dozens of dissatisfied couples during the year, *apartment houses constitute a salient reason for the increase of divorce?* Physical crowding is bad enough, but more serious is the spiritual buffeting that is inevitable. The average apartment offers no privacy. There is no corner into which one may creep to battle and triumph over the angry moment; there is no screen behind which one may change a scowl into a smile, and put the best foot forward. Sugary though it sounds, love holds an element of mystery, and mystery is murdered in any modern flat. Collecting evidence to prove his contention has been this lawyer's hobby for some time, and according to his evidence, the increase of divorce set in coincidentally with the increase of apartment houses. In small communities, in communities of modest homes, you will find fewer persons (in proportion to the population, of course) seeking "relief" from marriage, than in centres where apartment houses abound. And as a correlative to this statement, I add one from a dietitian who considers food one of the outstanding reasons for the growing number of legal separations.

THE tendency to use prepared foods, the temptation to serve paper-bag-meals is affecting the character of our people. The old-fashioned housewife would be horrified to discover how many young couples in—let us say Montreal, eat sketchy breakfasts out of a cardboard box, a piece of pie for luncheon, and dine from the products, sometimes not even heated, of the corner delicatessen! Granting that our forbears ate too much, many of us are not sufficiently fed. Not in quantity, perhaps, but in the quality of our daily menus. The craze for dieting has made the nervous body as tenuous as the physical form is desired to be. Nerves lack sufficient nourishment. Nobody can "stand" anybody else. The result is bad temper—and divorce.

Which sounds very logical when you realize that most of the divorces granted in Canada are not the outcome of infidelity (which must be proven whether it exists or not), or cruelty, or non-support, but of the rather loose term "incompatibility."

Also, another interesting point comes to light when one learns from those intimately associated with the Divorce Court that women seek "relief" from the annoyances of everyday existence more often than men. When a man asks for divorce, it is generally for some cogent reason—infidelity on the part of his wife, neglect of the children, or because he has fallen in love with another woman. But the wife wants "relief" from the ennui of little things—the awfully great little things, and sometimes she knows it.

Said a recent divorcee to me: "John will make a splendid husband for some other woman. There was no fault I could lay my finger on. He just had a way of rasping my nerves past endurance. That's all!"

And returning to the subject of food, I must tell the story of my conversation with a Toronto milkman, the gist of which seems to have some bearing on the subject of divorce. My hostess being ill, and the maid out, I volunteered for duty, one item of which was buying tickets from the milkman. He caught me just preparing to dress; very ungroomed, very déshabillé. He was such a young and good-looking milkman, I was embarrassed, even annoyed; but snatching at the bright side of things, as is ever my custom, I apologized and observed:—

"You are probably used to seeing women in unbecoming regalia—early in the morning on your rounds."

"Lord love us, lady!" he exclaimed. "I never see a woman! In all this district" (it was one of the new developments, very popular with brides and grooms), "it's the men I see getting their own breakfasts—and likely a tray to take upstairs in the morning!"

Women like that, who have no conception of the fairness of a bargain, could not possibly make a happy marriage, no matter how alluring they might be. Again quoting my friend the dietitian:

"An appetizing meal will lure a hungry man from a pretty face one hundred times out of a hundred."

I think we are too apt to regard marriage as an active element and ourselves passive in its grip, whereas it is really the other way round. We make marriage; at least, we should. If we are vigilant and honest, if we have chosen a mate according to an instinctively decent standard, we won't go very far wrong.

Marriage is a business—a very (Continued on page 60)

little pigs, nose against nose before the fire. Happy, poor things, with the shadow of the Lofotten already upon them! And, not three feet away, Milly smiled at Vilmar, whose honest blue eyes were boyishly adoring but shadowed with a dozen miseries. To-night, Nature's storm afforded this intimate happiness, but to-morrow—Herre Gud, what a hullabaloo that Christine would raise! Marianna sniffed, and, being queer, bent down to tap Brother on his shiny black back.

But this was not the end of adventure to-day. In the midst of laughter Marianna's visitors suddenly fell silent, bodies taut, every sense alert. There! now it came again—"Heavens, it's a cry!" Milly's eyes were wide with anticipated horrors.

"Hush!" cautioned Vilmar. "There it is again—hear it? Someone lost in the timber—!"

"Herre Gud! A child lost in such a night—oh, Vilmar!" Marianna sniffed. Being alone had sharpened her sensibilities. "Nu, then, that's no child. More like it's a woodcutter calling another."

It was not a child—neither was it a woodcutter. Plainer now, came the voice, lusty enough and masculine. "Halloo! Halloo! Halloo!" Nearer and nearer drew the sound. Marianna understood. Whoever it was, he was coming from the Blue Ridge. He had seen her house, but on the north it would appear a black and uninviting habitation. Quickly, she lighted another lamp and, carrying it into the bedroom, set it in the window. A cry, unintelligible, but of evident relief, proved that he had caught her signal and understood that he was welcome.

Marianna was cautious. She knew human nature. "Pigs," said she, "is pigs—and folks is folks. I'll be asking you two to go into that there room till we see the stranger."

It was well she commanded when she did, for on seeing her visitor, and the burden he carried, precaution and all

else deserted her. For the moment she could do nothing but stare. It was Hendrick Berg, Christine's brother-in-law and Ingeman's business partner. Hendrick Berg, and such a sight! His fine clothes bespattered with mud, hung like rags on his bulky figure, and in his arms lay a limp, moaning bundle of silks and laces, that certainly could be no other than the painter's lady. Here was a witches' brew, indeed! Hendrick with Ren's wife lost in the night, and Milly and Vilmar in the next room!

For once Marianna's sniff was feeble, but her wits were fast reviving. To Hendrick's peremptory requests for something dry to put on Madam Ren, she nodded brightly. From a trunk in the corner she drew a woollen blanket. This she hung over the clothes-line that ran diagonally across her kitchen. Fru Ren could discard her sopping clothes on the one side, Herr Hendrick on the other, so she said. Fru Ren made a grimace, Herr Hendrick shrugged. But, both being cross and weary, they forebore to argue and did as they were told.

This time Marianna's wardrobe disgorged an even less happy mixture. For Christine's elegant brother, she found nothing better than a much mended nightshirt—it had once been the Deacon's—and a purple smoking-jacket. To somewhat mend matters she added a quilt. Herr Hendrick's legs were very stout and red. Marianna could understand that the less displayed of them the better. Fru Ren shuddered at the atrocities offered for her comfort. Having already taken Dame Christine's cashmere apart, Marianna could offer her delicate visitor nothing better than a green wrapper and a cape—both of which had done long service in the Pastor's household. In fact, poor Lena had only parted with them last year, thinking she would no longer need them. Fru Ren sobbed afresh on viewing herself in these horrors. But the green wrapper was injured to tears and caressed her soft flesh none the less warmly.

Marianna alone was proud of her work. Like a manager of an amateur show, she flung up the impromptu curtain when her stars were fully clothed. "Nu, then," she sniffed, "it's coffee you need and maybe a bite. Sometimes rain is too much."

Fru Ren slumped in her chair and pouted like a bad child. "Don't talk of food," she whimpered. "Most likely I'll never live to eat another mouthful. Oh, Himmel above, what will Julius say!"

Hendrick shrugged and muttered something vitriolic under his breath. But then the poor man was hunting in his coat for pipe and tobacco. The tobacco was there, wet and stringy, but the pipe was gone to the demons of the night. Such things are hard to bear!

Marianna went ahead with her coffee. And the storm went right on with its gleeful destruction. Louder and louder grew the wind; the rain falling now in such volume that it seemed the heavens had opened to emit another flood. Swelling this terrific harmony, peals of distant thunder rolled down from the mountains in the north and, like a thousand Valkyries, came roaring down the valley. Dreadful swords of lightning tore aside the darkness, revealing the boiling heavens in an awful, greenish light. Marianna despaired of her garden; the phlox and the golden poppies would never survive such a deluge. Only the marigolds, the pansies and the asters would hold their own. Fru Ren clapped her jewelled hands over her pink ears at each successive thunderbolt, and glared across at Hendrick as if it were all his doing. He, wretched man, glowered straight before him trying to pretend that only the storm engaged his thoughts. From time to time he lifted a stick from the wood-box, putting it in the stove—always with the greatest gusto and sober concentration.

At last Fru Ren could bear no more. "A nice situation you've got me in, Herr Hendrick! (Continued on page 40)



On that day of days she rose with the dawn, dressed in her best alpaca, tucked a bottle of coffee and a sandwich into her handbag, and set off for Gildness with her pigs.



She ran to the door. Yes, there, limp and breathless, leaning against the wall and clinging together like the babes they were, stood Milly and Vilmar. Marianna whisked them in and got a flood of rain along with them.

MARIANNA was queer—queer at least, judged by the standards of yesterday. She worked "by the day" for the "families" of her little Scandinavian village and mended for them at home

and although she never ate meat herself, she raised two fine pigs every year. She treated them with far too great equality for a Christian and was frequently heard to address them when in philosophical mood as "Little Souls." The folk knowledge of rare herbs was part of her "queerness" too, for she picked and dried them for some purpose or other.

But it was in the homes of the villagers that her strangeness, and her reluctance to gossip, was most bewildering, and at once most comforting. Their petty woes, quarrels and intrigues swirled about her like water about a placid rock—and strangely enough, were usually quietened by the contact. On Mondays she washed for Fru Jensen, the doctor's wife, whose airs and graces impressed neither the doctor nor Marianna. On Thursday she did the same for Dame Christine, the baker's wife—and there first heard of how Elma, the painter's lady, was flirting with that lady's brother-in-law, Hendrick. On Saturday she found bellam rampant at Fru Bings, the minister's wife—the children shrieked, the minister stormed—but when she left, the trouble had in some way subsided. Marianna knew everyone's troubles so well that she could find no interest in bearing tales.

But to the Stroms, too poor to employ anyone and asking only friendliness, Marianna gave of herself. There was real

LITTLE SOULS

A Powerful Two-Part Story of Human Values

By LAURA GOODMAN SALVERSON

PART THE SECOND

trouble in that household, for Vilmar, the eldest, had just pitched his employer's nephew through the store window for accusing him of short-weighting customers to feed the brood at home. To Vilmar in this crisis, Marianna suddenly and quite inexplicably suggests the probability of a career at sea—and throws in a seemingly irrelevant reference to her pigs into the bargain. The boy, though grateful, merely thinks her more "queer" than usual. Yet with a guileless grin, Marianna leaves the family strangely reassured, with a happier picture of Vilmar.

Returned to her little house, Marianna's part in the lives of the villagers is still not done. A devastating storm is tearing across the countryside, when she hears frantic knocking at her door.

SHE ran to the door. Yes, there, limp and breathless, leaning against the wall and clinging together like the babes they were, stood Milly and Vilmar. Marianna whisked them in and got a flood of rain along with them. They were too exhausted to talk. Mutely they begged her

understanding. Marianna nodded at them.

"Rain," said she, "is sometimes too much. Milly, just you go in that other room where my bed is and take every last stitch off. You do the same here, Vilmar. Thank God I'm mending the Doctor's hunting-pants. Most likely they'll be short but the frock coat will go better."

Thus, in a little while she had the truants dressed in dry clothing and sitting before the roaring fire sipping hot strong coffee. And since youth lives in the moment, amusement soon leaped to life in their eyes and before long bubbled over in reckless laughter.

"Oh, Vilmar," giggled Milly, "you should see the sight you are! Plaid hunting-pants, six inches too short, and a broadcloth frock coat! If Mamma were only here!"

Vilmar looked down at his long legs ruefully, just a little hurt at such tactless derision. But a glance at Milly, swallowed up in Fru Jensen's discarded purple silk, smoothed down his ruffled feathers.

"Well, I've seen you in many outfits, Milly, but never quite like this!"

Milly was a young witch. Up went her little nose, and her pretty mouth, by some miracle of mimicry, flattened out in Fru Jensen's cold thin smile.

"My good Vilmar," her voice was pitched to just that wavering treble which Fru Jensen considered indispensable to good breeding, "my good Vilmar, it's not to be expected that you should appreciate fine taste in dress."

Marianna shook her head at their foolishness, but her crooked eyes twinkled despite her. Then she looked at the

or branches of the correct proportion and formation, as indicated by the illustration at the upper right hand corner of the second page. Gild it with melted sealing wax in bronze or other blending of metal tone and color—there are some beautiful polychrome effects. Place the branches in a suitable low bowl sticking firmly into a flower holder. Drape the twigs with red and metallic tinsel paper. This paper is made of finely shredded, very soft tin foil, and is procurable anywhere where Christmas tree ornaments or wrappings are sold. On one side it is red—on the other silver, gold or bronze. The centrepiece is finished by the addition of two decorative metal birds, enamelled in bright colors. Pheasants have all the Thanksgiving colors, and painted or enamelled over iron, may be bought very reasonably at any novelty or gift shop. Candlesticks of wood treated in metallic lacquer or the same sealing wax coating as the tree, are effective, carrying rich gold or red candles.

TURKEYS set indiscriminately around the Thanksgiving board are an almost pathetic way of being seasonal! When you want to dub yourself completely devoid of imagination, go down town and buy an Easter egg for Easter, a pumpkin for Hallowe'en, a stuffed Santa Claus for Christmas, and use them for place favors! However, there is a certain dignity about the four painted plaster turkeys which flank the centrepiece at the centre of the right-hand page. A silver-fruit dish holds tangerines, raisins and nuts. At the base is a nest of small pine boughs with their cones, and any sort of red berries. These might be rowan-berries, hawes or choke cherries. The turkeys, just stepping out of this background, have a very real and Canadian look!

THE centrepiece of which I am most fond, however, and which I think is so appropriate for Canada, especially western Canada, is shown at the lower left of the right-hand page. If you will begin collecting dry grasses right now, you will have a goodly "harvest" for this decoration by Thanksgiving Day. For your "field" select any tray—but preferably a wicker one with a "fence" around it. Strew the floor of the tray with dried grass and make "stacks" of lengths cut to the proper and even height. Bind them with grass or twine. To represent pumpkins, use tiny yellow tomatoes or kumquats.

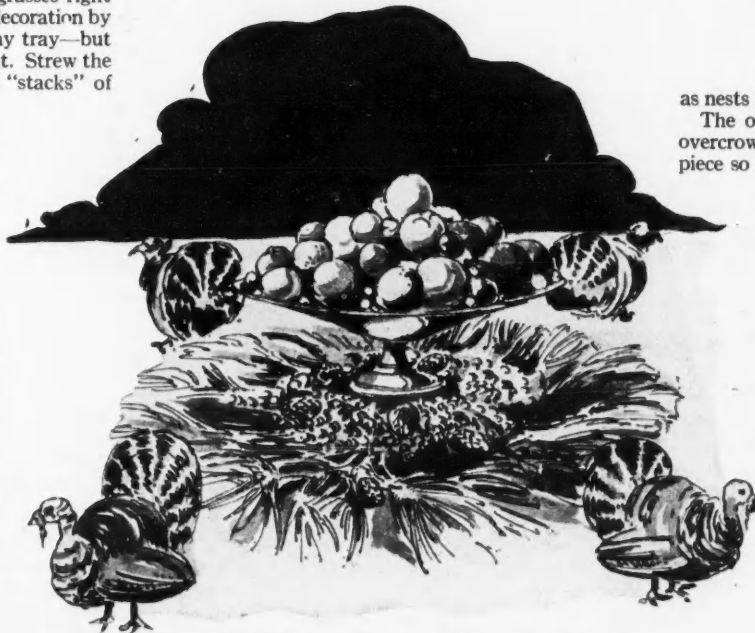
The candle shades should imitate a country lantern. Such shades are easy to find in any stationery department. An orange paper is the most effective color in the "lanterns."

THIS is the time of the year par excellence to give the men of the family an evening of their own—an Armistice Day stag party. Either as a supper or dinner, the decorations may partake of military color and glamor. If there are regimental colors in the family a white table cloth is wonderfully effective under ribbon or paper bands stretched length or crosswise. In any event, ordinary red and blue may always be used in this way. Toy cannon and candy balls, aeroplanes and military decorations are available at the confectioner's. A centrepiece of crossed sword and scabbard makes a quadrangle for unusual floral decoration on even a small table, though doubly effective at a long board. The late flowers—asters and chrysanthemums, with oak leaves, give an admirable masculine effect.

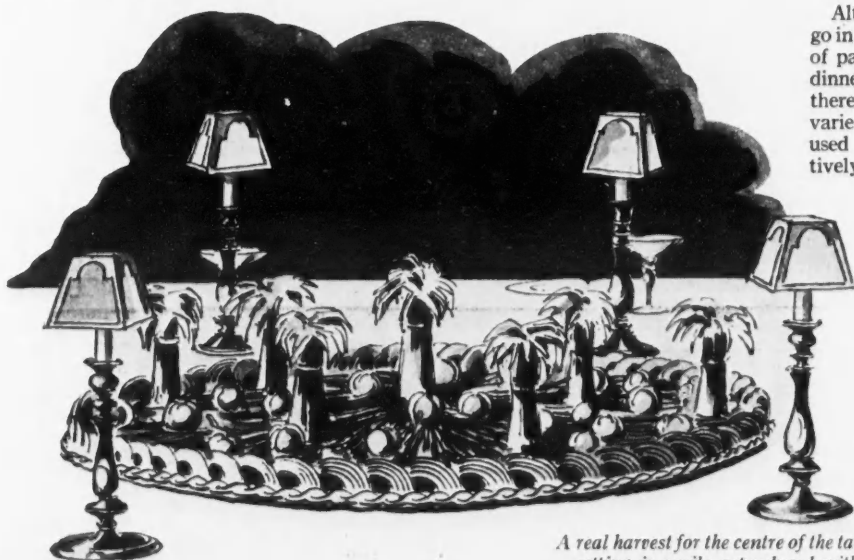
Table decoration is one of the distinctly feminine arts. I have seen tables set by male florists and butlers of high degree, but they had a hotel-like chill about them. Some-

way, it always has done my soul good to "putter" with a table, and I have watched other women deriving the same satisfaction therefrom. "How am I going to fix this table?" is the perennial cry of the hostess—but once she has hit upon a happy idea, there is nothing that can stand in the way of the average woman in making her table interesting and charming. These ideas are offered as a mere starting point for your November entertaining.

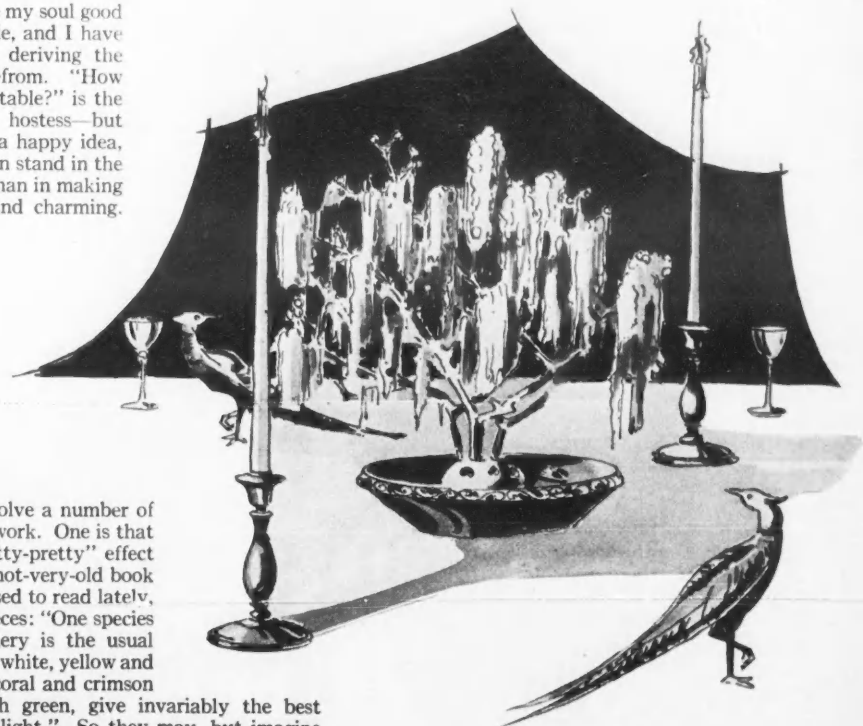
FOR some years table-setting has been a kind of hobby with me, and in preparing settings for every possible occasion, I have been able to evolve a number of principles on which to work. One is that the old-fashioned "pretty-pretty" effect is gone for ever. In a not-very-old book of etiquette I was amused to read lately, in reference to centrepieces: "One species of blossom with greenery is the usual choice . . . Pink and white, yellow and white, or rich scarlet, coral and crimson blossoms, blended with green, give invariably the best effects under artificial light." So they may, but imagine tying oneself down to flowers alone, or in any event, flowers of those colors alone!



Turkeys, not in the straw, but just stepping out of a bed of pine branches, cones and red berries, have a distinctly Canadian background



A real harvest for the centre of the table! This quaint setting is easily reproduced with late grasses.



A home-made "tree" in Thanksgiving colors satisfies the vogue for tree centrepieces and provides a seasonal note as well.

as nests for centrepieces, or draped across the cloth.

The one danger to be avoided in one's enthusiasm, is overcrowding and overbuilding. Never have your centrepiece so high that it cuts the diners off from one another; never have your table so burdened with ornament that the comfortable service of the meal is interfered with. Hold something back! It is never necessary to use *all* the silver at one meal, nor bring into play all your decorative schemes. Specialize, and as much as possible, simplify.

Study the new linens. If you cannot afford to buy them, you can perhaps copy them yourself or adapt your old pieces. Did you know, for instance, that the newest shade in table linen is bronze (a wonderful Thanksgiving color, by the way), and that the most effective accompaniment of it in table crystal is beige? You can perhaps get an effective suggestion of that linen color by dipping an old tablecloth in coffee. Perhaps you experimented with our recipe for a green St. Patrick's cover in March, when we recommended tinting a white cloth with one of the popular rinsing dyes?

Place squares have been supplanted by parallel runners, which lie on the two outside edges of the table, connected by two squares at either end. Round doilies are absolutely a thing of the past, it seems. Highly colored handkerchief linen bridge, breakfast and tea cloths, vie with colored damask and heavy linen. Heavy linen lace covers, in large mesh, are in vogue.

China and glassware are a decoration in themselves. Never has the hostess had at her hand such a wealth of inspiring equipment—and so reasonably. Color is in everything, and the beauty of it is that we have learned how really difficult it is to make color "clash," no matter what combinations we use. An ordinary bouquet of flowers is usually pleasing to the eye, and yet there is not a studied combination in it.

Do not be afraid to experiment with whatever the season offers—from the wild grasses of the fields to hot house fruits. Also, recognize that it is no longer bad taste to use artificial fruit or flowers. There are beautiful things to be found in colored and lighted glass, all manner of composition materials, wax and crystal.

Candles are, as always, a source of never-failing graciousness for the table and their myriad colors and styles make it possible to use them in conjunction with any setting.

Mirrors have had a rebirth with the popular acceptance of modern art and there are dozens of ways to utilize them as bases for centre decorations, reflecting flowers and representing water.

Let your imagination be your guide in table-setting, avoid meaningless display, and be guided by the season. Following these three tenets, you cannot go wrong in decorating for every occasion.

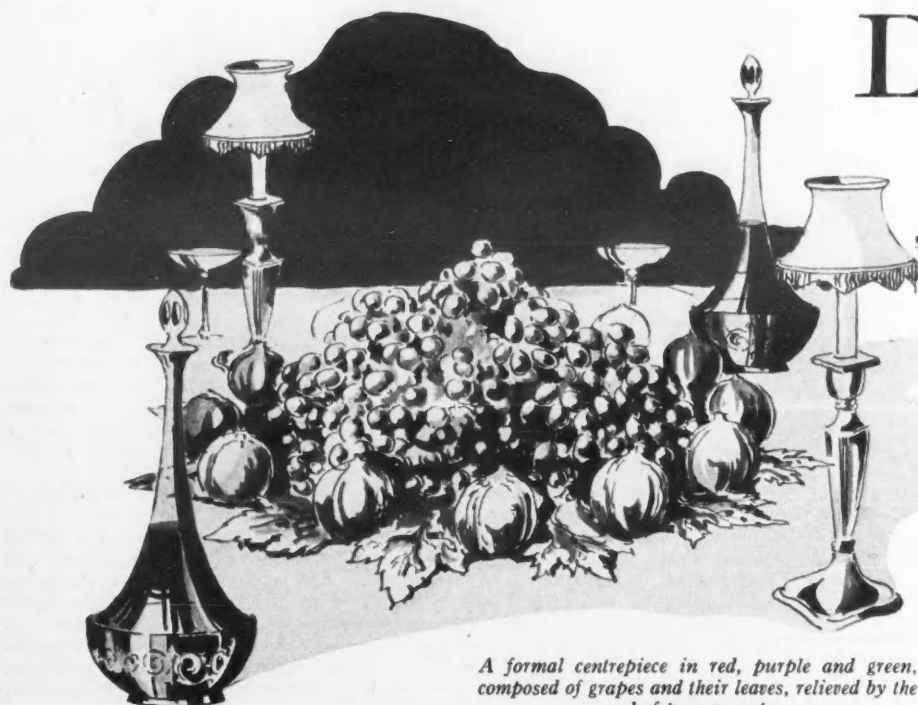
Although it is bad taste to go in for elaborate contraptions of paper or cardboard for the dinner, tea or luncheon table, there is no limitation to the variety of things which may be used decoratively and effectively in table setting. Even a centrepiece is not always a necessity. I have seen refectory tables most effectively set with candelabra alone down the centre, and long box-like containers of bloom at either end. All the green things—ivy, smilax, fruit and other leaves, like those here shown, even violet leaves in season—are effective

Do You Decorate for Thanksgiving?

*Some Seasonal Suggestions
for Your Table*

By Anne Elizabeth Wilson

Illustrated by A. V. POTTER.



A formal centerpiece in red, purple and green, composed of grapes and their leaves, relieved by the red of pomegranates.

THANKSGIVING, falling between two intensely popular entertaining seasons, Hallowe'en and Christmas, is perhaps in danger of being slighted in a decorative way. Hallowe'en is so easy to plan for; its signs are so many and easily available. Christmas has its own festive backgrounds and decorations. But what has Thanksgiving as a symbol but a turkey?

As a matter of fact, we in Canada have in Thanksgiving Day, a really triple significance to cater to, merged as it now is with Armistice Day. If our holiday lacks the historic background of the American pilgrim atmosphere, it has the older richness of British harvest-home tradition. So with these two special aspects in mind, we can approach the problem of decoration with a good many more possibilities before us than at first seemed possible.

The table decorations which have been designed for this article are planned for inexpensive reproduction. There is not one of them that has not been actually carried out and found effective. Take, for instance, the illustration at the upper left hand corner. This represents a formal decoration in typical Thanksgiving colors—red and purple. The chief item of decoration are the grapes, which are piled in graceful and natural heaps on a bed of strong wax paper. (This last, as a precaution against staining the table cloth.) Outlining this mound of fruit is a frame of large grape leaves, inset with pomegranates. Decanters of grape juice or native wine complete the color scheme. Candles or candle shades may be either crimson or deep lavender.

Pomegranates are an original and highly decorative note, as well as truly symbolic of the season. They are mythologically linked with the spirit of the harvest. The pomegranate, you will remember, was the fruit eaten by Proserpina, daughter of Ceres, goddess of plenty. The winter season was marked by her enforced sojourn every year in the underworld—a month for each seed she swallowed.

With this centerpiece the table linen should be formal, either a white or ivory damask cloth, or an all-over lace and embroidered cloth in fine white linen.

THE centre illustration is a contrast in every way to the first, for it is the last word in unconventionality—a centre-piece of lusty vegetables! It was my ambition for years to make some use of the highly-colored, beautifully moulded vegetables which I used to admire for their vividness and ever pleasing variety of form, heaped up or spilling opulently out of baskets on the kitchen table. The deep luscious purple of the egg plant, with its highly polished surface; the ruddy yellow and orange of squash and carrots; the ruby of clean beets; the fresh lavender of turnips; the tender green of bean pods; the whimsicality of the Brussels



A provincial table decorated with vegetables! The effect is vivid and the idea particularly appropriate to the season of harvest-home.

sprouts and radishes; the tight crisp water tint of a small white winter cabbage, and the dignity and dark green of vegetable marrow! Finally, the trend of the freer and more vital decoration of to-day gave me my opportunity—as it will undoubtedly give you yours, if the vividness of the idea appeals to you.

A dark oak refectory table gave me my setting. On this I placed heavy unbleached Italian linen runners and plate squares, using a china that had more the cast of pottery than of porcelain. I managed to procure one or two pewter plates for incidental use on the table, and two pewter "tappit hens" or jugs for water.

Candlesticks of wrought iron with round fat

orange candles, and sturdy barrel-like glasses of alternate green and amber, completed a table as full of the tangy atmosphere of late autumn as one could well imagine.

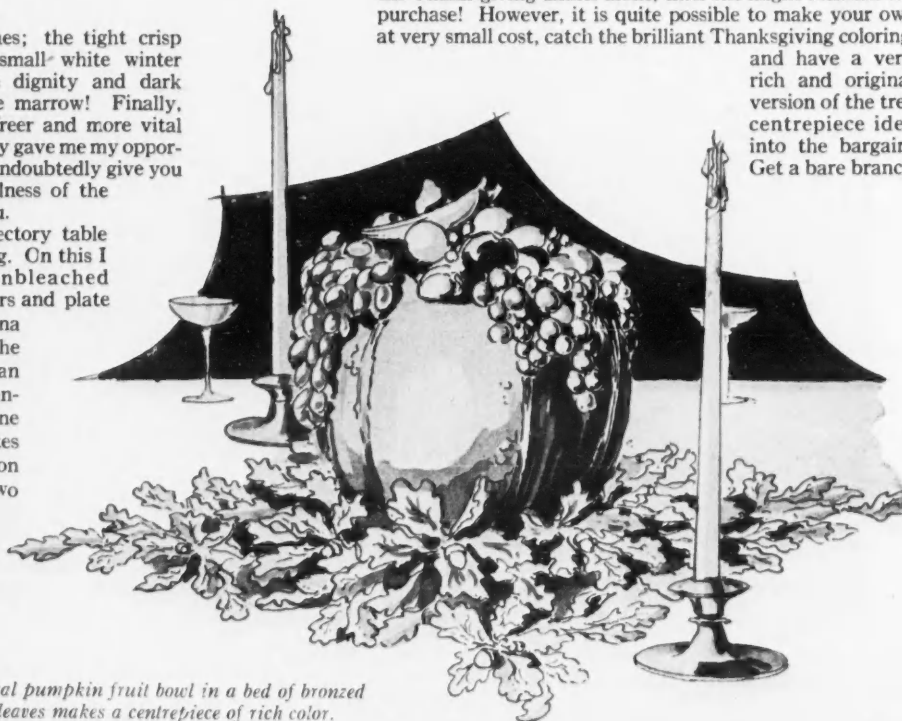
The "provincial" or peasant note in china, linen, pottery and decoration of all kinds, has made possible effects such as this. The hunting season in Canada is a particularly happy time for a table such as I have just described—but the overflowing basket of highly colored vegetables is as effective a decoration as one could plan for the country-house Thanksgiving—a real "harvest home."

It is not too late for oak leaves, even though they may have fallen from the trees in your locality. Almost every florist carries them well through November, and usually treats them with a metallic mixture that gives them a beautiful bronze-like sheen, as well as preserving them. Such oak leaves and acorns make the bed for a natural fruit bowl—the golden pumpkin. It is not necessary to have the pumpkin actually filled with fruit. It can be stuffed with tissue paper, over which a layer of green paper may be laid, forming a bed for the fruit on top. Even though the fruit is eaten after the sweet, the centerpiece will not lose caste by an exposure of this well-packed base.

THERE is a great vogue nowadays for shell, jade and crystal trees for table decoration. That they are charming cannot be denied—but they are too expensive to invest in for only occasional use—and as a steady diet, they are tiresome. The chief charm of table

decoration lies in its surprise. It must represent the occasion and the season in color or suggestion. If one could afford one beautiful autumnal-looking shell or jade centerpiece for the Thanksgiving dinner alone, then one might consider the purchase! However, it is quite possible to make your own at very small cost, catch the brilliant Thanksgiving coloring,

and have a very rich and original version of the tree centerpiece idea into the bargain. Get a bare branch



A natural pumpkin fruit bowl in a bed of bronzed oak leaves makes a centerpiece of rich color.

saint! And I know you love her, too, so—" she rushed on, hoping for the best, "I—I invited her to close up her house, and stay with us until spring!"

"My suffering soul!" gasped Bob, and pushed back his plate. "Doris, you can't do that!"

"But I have done it!" she answered, weakly. "Surely," she pleaded, "we can stretch our happiness a teeny weenty bit and take her in."

"If we stretch it," Bob asserted, "the bungalow won't hold it. I'll be 'Hello Aunt Cornelia' and 'Good-bye wedded bliss!'"

"Bob," begged Doris, "do please be reasonable."

"I am reasonable," he assured her, "I'm the soul of logic! One mother, one father, one baby make a family. Add one Great-Aunt, and what have you? A hodge-podge!"

Doris put on a self-righteous air. "You know very well," she said, "if you had a Great-Aunt who lived all alone, and if sharing our home life would make up to her for what she'd missed—I should welcome her with open arms."

"Well, I haven't," Bob snorted, "and I doubt it! And how about Brown? What will he say? Aunt Cornelia will wear out the bungalow faster than twenty babies." He came around the table and patted her shoulder conciliatingly. "Now, see here, Sweetness," he suggested more cheerfully, "you can get out of it some way. Tell her we measured the guest room with a tape line, and it won't hold such a large addition to our family. Tell her our landlord doesn't believe in over-crowding his property. Tell her anything."

"But," exploded Doris, "she's coming to-night!" Then, at sight of his stricken face, she hurried on—"Anyway, Bob, there is a bright side. Aunt Cornelia can cook—and how! You'll have some scrumptious meals while she's here!"

"All right!" groaned Bob, "let her come! Give her a vicarious thrill watching me do a 'model husband' to your 'contented wife!' But if—if I see a way out, I'll take it!"

"Why, Bob!" cried Doris, "that's a threat!"

"No, Angel-Face," he growled, "it's just a promise!"

AN HOUR later, Great-Aunt Cornelia swept majestically into the little bungalow. Doris kissed her, and glanced anxiously at Bob, lounging in his favorite arm-chair. Bob literally rose to the occasion, and even offered to relieve his aunt-by-marriage of the ridiculous old-fashioned telescope which she carried. But she grasped it firmly in one large, competent hand, and billowed into the tiny guest-room. Doris trotted at her heels, and stood in the door-way while Great-Aunt Cornelia made herself at home. First she removed the black velvet hat which perched precariously upon the white mound of her amazing old-fashioned pompadour. Very briskly, then, she moved out the bed into the centre of the room.

"I can't bear sleeping in a corner!" she boomed.

The dresser, which Doris had placed at an artistic angle, was the next thing to be changed. Aunt Cornelia shoved it straight against the wall.

"I can't bear furniture all higgledy-piggledy!" she shouted.

She opened the bulging telescope, and laid out a voluminous befrilled white-flannelette night-gown across the bed.

"There now, I feel settled," she said loudly, with a satisfied nod.

Doris repressed a sigh. Never had the bungalow seemed so small! The walls appeared to close in about the immensity of Great-Aunt Cornelia. This massiveness, Doris realized, was not all bulk of flesh. Her determination of purpose was so colossal, her competent spirit, so vast. It was as though a feminine Triton had come to winter with three defenceless minnows in their cozy gold fish bowl! Even her voice sounded like the trumpets the ancient sea-gods used to blow.

Doris chattered cheerfully while she led her redoubtable aunt back to the living-room, but she was thinking of Bob and his "promise."

THINGS went on for three days, smoothly enough—a bit too smoothly, in fact. Doris thought there was something disquieting in Bob's too acquiescent manner. Perhaps though, she misjudged him, and he really did appreciate Great-Aunt Cornelia's efforts in his behalf—mostly culinary efforts. For Aunt Cornelia was convinced that a man's past, present, and future were molded mainly by what he ate.

Then Bob dropped his bomb, and Doris discovered that the choice of her heart had turned out to be a vindictive, revengeful wretch.

It was Bob's secretary who 'phoned the message from the office—that Mr. Robert would be detained in town for dinner. Bob so seldom failed to come home for his meals! Dinner without him was a thoroughly disappointing affair. Nothing tasted the same. Even Robert's cunning tricks were not so irresistible when his daddy was not there to exclaim over his prowess. And Great-Aunt Cornelia had labored lovingly over a scrumptious dessert. It was served in an amber bowl, topped with whipped cream, and decorated with candied violets.

Was Bob staying away, Doris wondered, because he was tired of listening every night at dinner to Great-Aunt Cornelia's comments on life? She wished now that she had not allowed herself to be carried away by the pathos of her aunt's unwedded loneliness. She was sorry, and when Bob

came home, she would tell him so.

He did come home later, after Robert was safely tucked away in his crib, and after Great-Aunt Cornelia had finally stopped complaining because her gorgeous dessert wouldn't keep overnight, and wasn't half eaten. He came home, and didn't come alone. There was another with him—a very tall, slender man, with limp white hair, and tired eyes.

"This," announced Bob, with a flourish, "is my Uncle Peter! Doris, Aunt Cornelia—Mr. Peter Landon!"

Doris reached out a hand in bewildered greeting, then withdrew it quickly from Uncle Peter's tired grasp. Bob had never mentioned an Uncle Peter in his list of relatives. Landon must be a name on his mother's side!

Trusting his uncle to the care of Great-Aunt Cornelia, Bob motioned Doris to follow him into their bed-room. She stood with her back against the closed door, and turned inquiring eyes toward Bob.

"Well!" he said, "how do you like him?"

"I don't like him at all," Doris answered, her suspicions suddenly aroused. "Can you Thurston uncles out of thin air? You never told me about any Uncle Peter."

"As a matter of fact, he doesn't live around here, and I never saw him before until he introduced himself to me this afternoon. But that doesn't make me any less fond of him. I took him out to dinner and we had a heart to heart chat that made us feel like old friends as well as relations. And when he told me how he lived all alone and how he never had found the right woman, I just opened up my heart, and I said—'Uncle Peter, you come right home with me, and spend the rest of the winter with me and my family.' So here we are!"

"Bob!" Doris gasped in horror, "you're vindictive!"

"Now, Doris," said Bob sternly, "that's not a nice word. You told me you would welcome any relative of mine with open arms."

"But," she moaned, "there isn't any room! Are you going to hang him up in a bird-cage to sleep?"

"I've planned it all out," he assured her. "He'll just fit the Chesterfield nicely in the living room, and he can keep his clothes in the linen closet."

Doris drooped limply against the door.

"I can't bear it," she quavered.

"Listen then," said Bob briskly; "I don't like it any too well either. Just go to your Aunt Cornelia—tell her our landlord's coming to see us, and when he finds his precious bungalow doing service as a young hotel, he's liable to turn us out on the street. You can put it to her in a nice way. And then I'll guarantee to get rid of my Uncle Peter!"

Doris began to see day-light. She straightened her sagging shoulders.

"So that's your 'way out!'" she flashed, scornfully. "Well I won't do it. My Great-Aunt Cornelia is going to stay!"

"All right," Bob shot back at her, "my Uncle Peter will stay, too!"

But it was difficult to quarrel with wee Robert sleeping there so peacefully in his crib. They very well knew that, like sleeping dogs, it was best to let him lie. Doris was seething inside as she glared helplessly at Bob. He contrived to relax his features into something resembling a grin.

"Well, now that it's settled," he said, with forced cheerfulness, "there's no use quarreling. You be nice to my Uncle Peter, I'll treat your Aunt Cornelia like the Grecian Goddess from whom she is doubtless descended, and we'll have a—

a halcyon winter.

No matter how cold

it is, the conviction

that we are providing

happiness for two

lonely, unmated

souls, will keep us

gloriously warm!"

Wee Robert stirred,

and his eye-lids fluttered

ominously. In

frigid silence, Doris

tip-toed out the door,

and Bob followed.

They re-entered the

living-room together. Side

by side, they walked the

length of the room, and

gazed at their respective

relatives through the open

dining-room door.

Uncle Peter was draped

languidly in Bob's armchair

at the head of the table.

Great-Aunt Cornelia bustled in from

the kitchen, carrying the violet-

dotted dessert. Her large features

were illumined from the reflected

glow of her warm heart. She served

a generous portion of the pudding, and gave it to Uncle Peter. After the first bite, a new interest flickered in his tired eyes.

"Ambrosia!" he breathed.

Great-Aunt Cornelia beamed.

"You'll have to stay here with us," she said heartily. "You need feeding up!"

Doris and Bob edged away from the door.

"You see, Sweetness," said Bob, with an odd glint in his eye, "how well the thing is going to work out. Aunt Cornelia will play with Uncle Peter every evening, and you can make love to me!"

"I hate you!" muttered Doris, and set about making up the chesterfield into a downy couch.

IT WAS a hopeless sort of house-party, but fourteen days dragged by before anything happened. Bob and Doris were too proud to quarrel before their guests. They were sweet and loving as could be until they were left alone at bed-time. Even then, they could only glare, for there was always the sleeping baby to consider, and, besides, the bedroom walls were none too thick. They were more like goldfish in a bowl than ever.

The meals were scrumptious—Aunt Cornelia saw to that. And Uncle Peter wasn't any trouble because Aunt Cornelia saw to him. The pale-eyed mother's help washed the dishes, and wanly swept and dusted, so that Doris had nothing to do but wash and feed her baby, and wonder how they could go on living in a tiny bungalow cluttered up with aunts and uncles.

Then, one afternoon, Uncle Peter insisted upon

(Continued on page 69)



An hour later Great-Aunt Cornelia swept majestically into the little bungalow.

Illustrated by
W. L. CAFFREY



"Bob!" she squealed, "What do you think? Your Uncle Peter and my Great-Aunt Cornelia are going to be married. Right now—this minute!" Bob shot from his chair as though a bomb had exploded beneath him. "My sainted aunt!" he yelled. "She can't marry that man—I got him out of the Old Man's Home!"

MY SAINTED AUNT!

Wonderful are the ways of destiny--and feminine relatives!

By RUTH HOLWAY

VERY softly, Doris closed the bed-room door. She bit her lip and frowned. Then she tip-toed over to the white-enameled crib where the baby lay kicking his heels in joyous abandon.

"Bobert," she addressed him worriedly, "I don't know what your daddy will say when I tell him. I thought I was being kind and generous, but now I'm not so sure."

Bobert crowed in care-free indifference to the troubles of foolish young wives. Doris went back to the door, and laid an apprehensive ear against the crack. She could hear Bob's gay whistle coming nearer and nearer, and she could picture him swinging along the pink-flag-stone walk up to the white painted entrance of the bungalow. The sound of Bob's whistle usually sent her skipping to meet him, eager to receive the kisses that were the day's accumulated interest on her bonds of matrimony.

But to-night was different. The click of the front door closing made her feel as though she had shot down ten stories in an elevator. She flew to the dressing-table and peeked in the mirror. There were two red spots on her cheeks, and her blue eyes looked as if they had seen a ghost. She ruffled her blonde curls the way Bob liked to see them—as though, he said, she was just a kid that had been playing in the wind. Then she went to the crib and picked up Bobert.

"After all," she whispered into his wee pink ear, "what are husbands for, if they can't understand, and—approve of anything wives may do?"

She carried the baby into the living-room where Bob was waiting. How square his chin was! He looked so strong and determined, and yet she knew he could be gentle, too.

"Hello there, Sweetness!" he called out, and strode across the room to kiss her.

Doris murmured a hasty greeting, and pushed the fifteen pounds of pink-rompered chubbiness into its daddy's arms. She was thrusting a propitiatory offering upon her about-to-be-offended god. For what daddy could be cross, with such a little lump of perfection to come home to?

"Isn't he cunning?" she fluttered.

"Cunning, cuddly, cute and kissable," agreed Bob, with enthusiasm. "And you, too!" he added, and kissed her again, across the baby's fuzzy head.

He carried Bobert to the dining-room, and slid him into his blue and white high-chair. Doris followed slowly. It was going to be even harder than she had anticipated—telling him.

"Better wait," she thought, "until he's eaten something."

She went out to the kitchen, to assist the pale-eyed, wan-faced "mother's help" to put the dinner on the table. Doris had made the nice hot chicken pie herself, and was counting on its making Bob feel all warm and forgiving-like inside.

She slipped into her place, and tied on Bobert's bib—the cute one with the pink appliqued ducks that Great-Aunt Cornelia had made for him.

"Well," announced Bob, after a preliminary round of chicken-pie, "I had another letter from Brown."

Doris found it difficult to jerk back her thoughts from

the abyss of confession that yawned before her. Brown was a vague sort of person whom they had never seen. But the roof over their heads, the pink flag-stone walk, the white painted entrance, and the darling boulder chimney, all belonged to him. Brown was their landlord, and he hadn't altogether approved of the arrival of small Bobert. He didn't, it appeared from his letters, want small children scratching the paint off his bungalow. Bob and Doris loved every corner of their cozy little home, and they had been worried for weeks because, so far, their lease was not renewed.

"The stony-hearted old codger," Bob informed her, "writes that he'll be in town sometime soon, and will talk things over with us."

Doris murmured "Uh-huh" rather absently. Had she better tell him now? He had enjoyed a second helping of her pie, and wee Bobert was quietly absorbed in a fascinating, nubbly chicken bone. She decided to plunge in and get it over.

"Um-er, Bob!" she began vaguely, "Great-Aunt Cornelia was here this afternoon, and you know for all she's so self-sufficient, she somehow had a wistful look about her. It's been a lonesome sort of day, too. Don't you feel sorry for her, Bob, living all alone in that great big house, and maybe regretting that she never found the right man—and she has a young heart. Maybe I let my sympathies run away with my common sense, but we're so happy—it was almost as though I were flaunting our happiness in her face—and she's so fond of you, Bob—"

"My sainted aunt!" Bob cut in, "What in—"

"That's just it!" Doris interrupted quickly. "She is a

Making Our Own Gifts

Simple craft work and ingenuity fashion interesting and inexpensive presents

By JOAN DEE

CHRISTMAS presents seem to be more and more of a problem every year, don't they! Not only does the annual list add several cubits to its stature without taking any thought at all, but we simply can't give the same people the same things again and again. After all, there is a limit to the number of pairs of boudoir slippers that even the most maidenly of aunts can absorb.

Really, one of the best ways out of the difficulty is to make our own presents. Not all of them, of course, but those for the people who really matter. There are dozens of things that one can make, and after all they don't require such a great deal of skill.

Tea Trays

One good idea I came across lately is making tea-trays. Nobody ever has enough trays in the house, and they are so simple to make, too. The first thing is to get hold of a substantial picture-frame of the size your tray is to be. There is sure to be one down in the basement; if not, the framers can put one together for you at little cost. It should be of fairly heavy materials.

A sheet of good clear glass should be cut to fit the frame. The next step is to select a large colored picture from a magazine. This is cut out right round the edge of the picture itself, disregarding the background, as if to make a silhouette. It should be a little smaller than the tray, of course.

Then select a piece of silk or chintz, with a small and inconspicuous design, or even a piece of wallpaper of the same description. If you use silk or chintz, it should be an inch or two bigger than the tray each way and mounted on a sheet of cardboard by folding the edges over the back and lacing them across to the other side with long stitches. Now place your cut-out picture on the silk or chintz and fasten it down at one or two points with a little dab of liquid glue.

Put the glass in the frame after cleaning it well on both sides, then put in the picture on its mount, then a piece of wooden backing, which may be obtained from the framers, and fasten all this securely with a number of small finishing nails. This must be done very thoroughly as all the weight of the things on the tray will come on these nails.

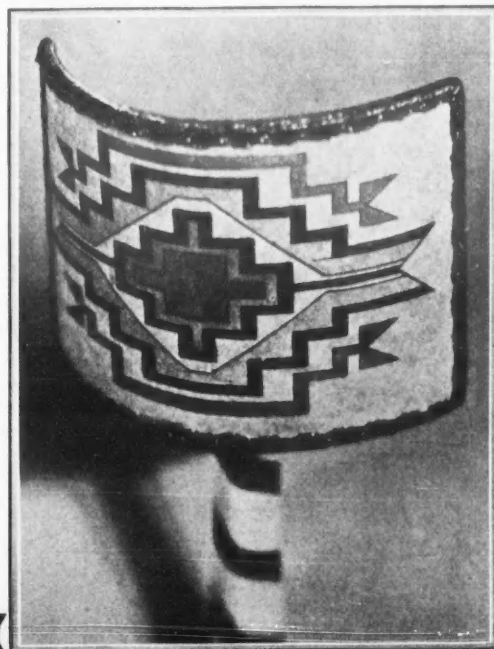
Now fasten two small brass handles to the ends of the tray. These may be obtained from any hardware store and are made in a great variety of patterns and at very low prices. Finally cover the

back of the tray with a piece of green baize, and there you are.

Necklace Boxes

NOW that the fashion demands such huge bead necklaces, it has become somewhat of a problem to find a large enough box to keep them in! Very pleasing ones are made by pasting scraps of colored paper on a cigar box in such a way as to make a picture.

Most tobacco stores have a few cigar boxes on hand



Candle and electric light shields are easy to make and very effective when done.



around it. In this inner space, draw a landscape, a figure or some other suitable design. Keep the idea of a stained-glass window in your mind and confine yourself to fairly large masses of color. When this is done to your satisfaction, trace the design on to the top of the box, carefully keeping your original drawing. (A beautiful stained glass design appeared in the Easter number of *The Chatelaine*.)

Now rummage through the store room and get all the scraps of colored paper you can find; small pieces of many different colors can be found in the advertisements in magazines, and larger sheets can be had from stores which sell kindergarten supplies.

Let us assume that you intend doing a landscape something like the one illustrated. Lay your original design on a sheet of blue, and trace the shape of your sky on it with carbon paper. Cut this out with a pair of scissors, leaving it about an eighth of an inch too long at the bottom, so that the hills will overlap it when you paste them on. Ordinary library paste will be quite satisfactory. Next, trace the hills on various sheets of green, cut them out, and paste them on the spaces marked out for them on the box; then the lake, and lastly the rocks in the foreground, always working from the background toward the front, and always letting the paper be overlapped a little by its successor. This overlap makes sure that no bits of the box will show through as a result of minor inaccuracies in cutting.

You may have found it impossible to get paper of the exact shade you want in one or two cases.

The best way out of this difficulty is to use the best shade you have, but a little lighter in color than you want. Then you can give it a thin wash of water-color or diluted drawing ink; but it is better to stick to paper throughout without "faking."

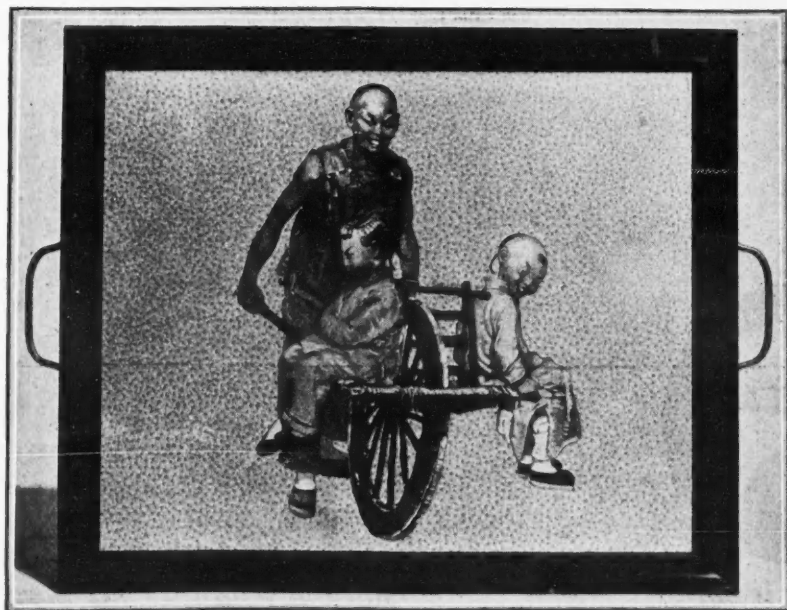
When the papers are all dry and properly stuck down, go round the edge of each mass with a small paint brush and India ink: this gives the desired stained-glass window effect and also strengthens your color values.

Then paste black paper round the edges to make a frame. The sides of the box may be done in solid black or they may be treated with odd shapes and clippings of paper in many colors, according to taste.

When all is thoroughly dry, cut away the paper that covers the hinges and front lock, and these latter may then be gilded if you like. Then run a sharp knife round the line where the sides and top of the box meet, making sure that it opens freely. Next give the whole box a heavy coat of varnish; this will make it washable and the slight yellow tone of the shellac will "pull together" the colors in your picture.

The lining of the box is a simple operation. Cut pieces of stiff cardboard to fit the top, bottom and sides of the inside of the box. Lay a small pad of cotton batting on each piece of cardboard and cover it with silk of the desired color. Stitch the silk across from side to side on the back, fasten the lining into position in the box with liquid glue, and your box is finished.

The same type of picture may be used for making the tea-trays already described, and (Continued on page 37)



Above, a necklace box in stained glass effect, simply made from paper paste-ons. Below, at left, a tray made from a picture frame.

which they will be glad to get rid of. Some of these are very well made, and are provided with brass hinges and a brass sliding lock in the front. Such a box is eminently suited to our purpose. It should be rubbed down with sand-paper, first of all, and you should make sure that the nails in the hinges are tight and secure; sometimes it is well to replace these with slightly longer nails which may be bent over on the inside for added security.

Now take a sheet of paper the size of the top of the box and rule a margin about a quarter of an inch wide all

GIFTS GALORE WITH NEEDLE AND THREAD

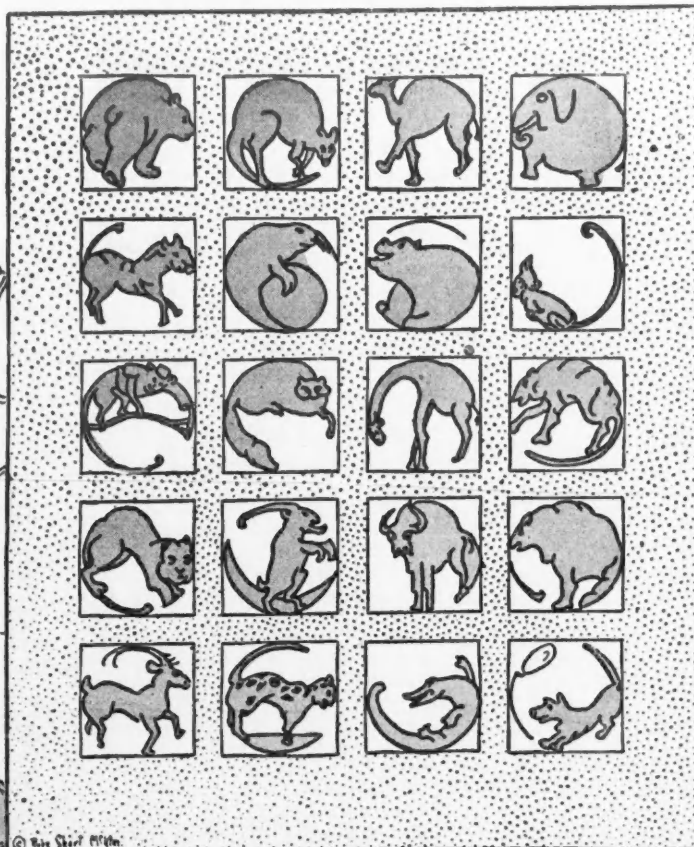
Suggestions and Patterns by RUBY SHORT McKIM

CHRISTMAS is just around the corner, and if the gift list be well in hand, we can all anticipate it like six-year-olds! There is still time for a number of those presents in which "love's taken up with the stitches," however, and the accompanying sketches give some idea of their appropriateness.

The Roly Poly Animals pattern for children has about the most possibilities that any one pattern can boast. Primarily it is for a twenty-block quilt—quite a zoo! But it may be used to decorate other things, too—a bib and tray cloth, for instance, or a scarf; curtains with animal polka dots, a pillow slip, bean bags' furniture in paint or enamel; in French knots on a bath towel or for home-made cloth books on which the designs may be crayoned and made permanent by pressing with a hot iron. And the whole aggregation, twenty designs in wax transfer form, ready to stamp onto your material with a hot iron, is only 62 cents postpaid. Order number 499.

MONOGRAMS so completely mark belongings as your own,

Roly Poly Quilt—Twenty animals that roll into circles about six inches in diameter, are given in wax transfer form, number 499 at 62 cents postpaid.



Roly Poly Circus

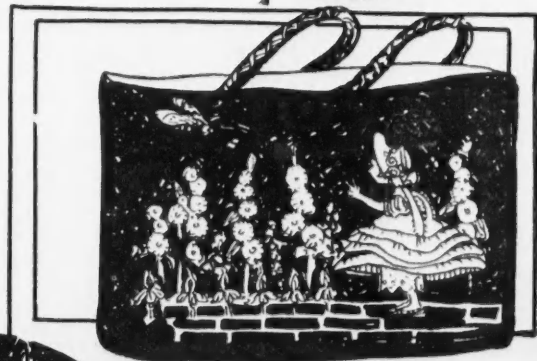
that you will possibly want a set of these lovely flower initials for your things as well as a set for some discriminating friend. Order pattern number 502, 37 cents postpaid. Each pattern is in black wax transfer, and consists of twelve of any one letter in two-inch size as shown, and a dozen in three-inch size to match. Any given initial combined with a flower which starts with the same letter. They are: apple-blossom, buttercup, calla lily, daisy, Eucharis lily, fuschia, geranium, honeysuckle, iris, jonquil, kentia palm, lily-of-the-valley, moonflower, nasturtium, oak, pansy, quince blossom, rose, shamrock, tulip, utricularia (water Hyacinth), violet, wild rose, yucca, and zinnia.

Number 516 is a Dutch Doll bag for mending, or dainty laundry.

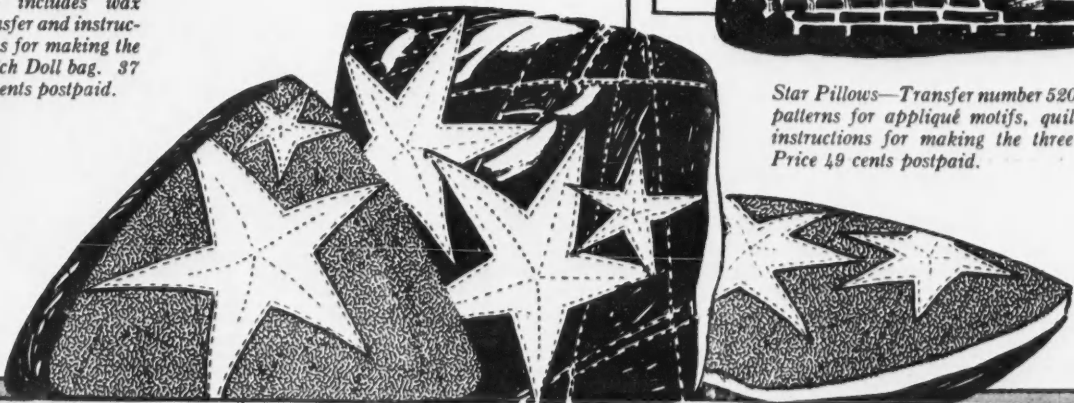
Dutch Doll—Transfer pattern number 516 includes wax transfer and instructions for making the Dutch Doll bag. 37 cents postpaid.



Felt Bag or Pillow—Pattern number 539 is wax transfer in yellow for 37 cents.



Star Pillows—Transfer number 520 supplies patterns for appliqué motifs, quilting and instructions for making the three pillows. Price 49 cents postpaid.



She would be loved by the youngest miss who has her own room, as well as by her college sister, off at school. Definite instructions and complete pattern for all stamping and cutting parts are included in number 516 at 37 cents postpaid. She is easy to make and the materials needed may be salvaged from the scrap bag or remnant counter.

NEXT, a sewing bag, a quaint little lady in ribbon ruffles, lace pantalets, felt bonnet in wool embroidery, poses aghast before a bumble bee wearing orange wool stripes and white embroidered wings. Old-fashioned flowers bloom in the simplest of wool stitches, completing a bag that's jolly to make and even more delightful to own. It is pattern number 539, 37 cents postpaid, in yellow wax transfer form. The same design, stamped on best quality black felt, 12 x 36 inches, which is enough material for the bag and handles, and with colored felt for face, arms, bonnet and watering pot included is order number 540 at \$1.22 postpaid. Number (Continued on page 60)

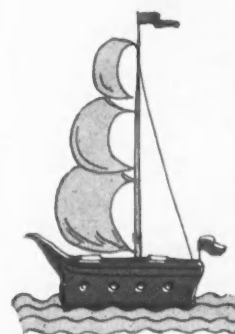
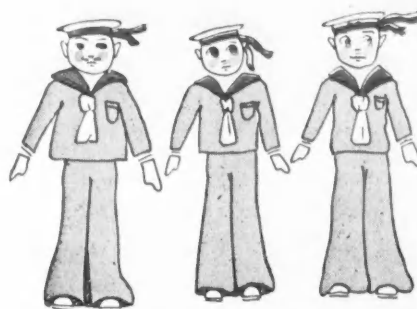
Flower Monogram—Pattern number 502 includes any given initial in two-inch and three-inch circle, one dozen of each size for 37 cents postpaid.



*Katrina—
Drawing
by herself.*



*Alas! the pudding
was burnt.*



Three sailors on the good ship Liber-tee.

Wednesday

TO-DAY the shop-keeper is making a great todo. A princess is coming to buy toys for her babies. He has changed the shop all around—and, oh, goody—he has put me in a beautiful dolly's house. It has an upstairs, too, with bedrooms and quaint white beds. A verandah, what fun! My place is in the kitchen. I am to be cook. Perhaps the princess will buy the house and take me, too. I think I shall bake a pudding in this big white bowl while I am waiting.

Thursday

OH DEARY me—what a time we had yesterday. When the royal party arrived—the toys were so curious to get a glimpse, they left their places where the shopkeeper had set them so neatly, and crowded around the princess. I was as naughty as the rest, for I ran from the kitchen (where I was baking a pudding) to the front door. We all stared rudely while the toy-animals began making remarks. Pete and Baldie, two monkeys began chattering noisily, while Poll, the parrot, made up a rhyme to the princess—

"Oh we are a funny famil-ee,
No two of us look alike.
We bark, meow, we quack and fight,
But don't be afraid, Your Highness
For none of us really bite."

How silly, (between ourselves, little diary, a parrot is not a poet) but all the toys laughed rudely at the rhyme.

The princess was beautiful in ermine and silver—and how graciously she smiled at all our antics. I think she would like to have taken us all in her arms and carried us away in her motor car. At last she began choosing—and I held my breath. Oh, if she would only choose me! Then I smelled my pudding burning, so I ran to the kitchen to take it out of the oven. Alas, the pudding was burnt as black as an old shoe, and when I returned to the verandah of the doll's house—the lovely princess had gone.

I was so sad I cried myself to sleep.

HOW quiet and lonely it is since the princess took so many of the toys away yesterday. We have been singing and whistling all morning to keep up our courage. I think I shall go to the kitchen and bake a cake to give a party to the other dolls. Jess and Suzette and most of the baby dolls have gone with the princess. There is a little wooden soldier and a sailor perched on the verandah of the doll's house. I shall ask them to the tea-party. I think I shall invite Betty, the talking doll, and she will tell us all about the princess who came yesterday. What a jolly party it will be!

Saturday

OH, WE had a good time at the party yesterday! Jess gave us all the gossip she knew. Jack Tar, the sailor, danced a hornpipe and sang so many funny songs. He made up a little rhyme. Here it is—

We were sailors twenty-three
On the good ship Liber-tee,
But a storm one day,
Came and washed away
Twenty of the twenty-three

When we sat down to meat,
There was none for us to eat,
So we jumped on a whale,
With our dinner pail,
And considered his tail a treat.

P.S. I am writing this in great haste, little diary. To-day is my lucky day. The Princess has just sent for me. The doll's house is to go along. I am to cook for the baby dolls in the nursery at the palace.

Good-bye to all my little friends at the toy shop—and good-bye little friends. Some day I shall write all about my life at the palace.



*Each dollie has cuddled
her head on her neigh-
bor's shoulder.*



*A little
wooden
soldier.*



*Tim turned
up his toes.*



*Joe gave a feeble
"Quack-quack."*



I am going to cook for the Baby Dolls.

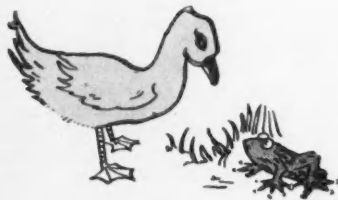


Jess, a funny little nigger doll,
and Suzette, a French doll,
and me.

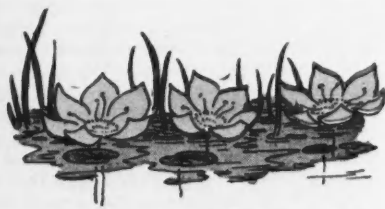
The DIARY of a DUTCH DOLL

By ELLEN E. MACKIE

Illustrated from Katrina's sketches by Phoebe Thomson



"I will run you a
race—"



The water lilies heard.

IT IS a week till Thanksgiving Day, and only a little more than a month till Christmas. I have just come to the toy shop! O-o-o, how glad I am to get away from all the odd bits of toys lying around the factory where I was born. I was squeezed in between dollies' arms and legs and eyes, woolly dogs' tails, and wee tin horses waiting to be hitched to their carts. Whir-r-r, went the machinery in my ears—noise of making toys. It is no fun being born in a toy factory. I would much rather go to school. Now who is going to buy me? How jolly it is to be in this quaint toy shop! The shop-keeper put me between Suzette, a lovely French doll, and Jess—a funny little nigger doll. Tim, the Swiss doll tried to squeeze in beside us, but we pushed him out so he turned up his toes and cuddled at our feet. I think the toy-maker forgot to sew up the corners of Jess's mouth. They get in the way when she talks. I offered to take my little needle and sew them up, but Jess screamed "No-o-o, please don't, I couldn't gobble water-melon," of which she is so fond. She had rows of white teeth like a corn cob and her funny little toes turn in. Suzette, the French doll has golden hair and great brown eyes. Her silk frock is all frills like the petals of a flower. The little French doll says "Oh, la, la," instead of "Oh, deary me," when she's upset.

There are hundreds and dozens of toys all about—rabbits, woolly dogs, Teddy bears and sober gray donkeys. But I like best the little yellow duck. He has bright snappy eyes and says "quack, quack—good morning"—so I made up a little rhyme about him.

Said the yellow duck
To the big brown frog,
"I'll run you a race
To the first green log."

"Br-r-r" croaked the frog,
"That is easy to win.
I can go as fast
As a mouse can spin."

But a water-lily heard,
And she passed the word along,
To the other water-lilies
As they crooned their evening song.

They clustered all together
So the froggie couldn't pass,
And they caught the little duckie,
In the long green water-grass.

While they went on gaily singing
For the lilies thought it fun—
"Before you boast, young fellows,
Be sure the race is won."

The toy shop is growing dark. Chubby, the chore boy has turned out the lights. Now we have no light but a firefly. Each dolly has cuddled her head on her neighbor's shoulder. Good-night, little diary—good-night.

Tuesday

GOOD-MORNING, little diary. We are all wide awake again. What do you think will happen to-day? Ho-hum! Excuse me for yawning—Achoo-choo—and sneezing. Chubby, the chore boy has flapped his feather duster right on my little nose. He dusts us each morning, but, bless you, there is not a speck of dust on me. I whisk my snowy little hankie over my face and neck, shake out my apron and adjust my cap—and there you are. I look as fresh as a snowdrop.

Oh-o-o! A tall lady just picked me up. She said, "I wonder if Peggy would like this Dutch doll with flaxen hair and starched cap and those quaint wooden shoes." Then she said, "You can't beat the Dutch."

There is a tiny girl about six years old flattening her nose against the window pane outside. Now a big man has taken her hand—he is bringing her inside.

"Ho, ho," says the big man, clapping his hands for the shop man to come, "we must have a doll, right away, quick." But the little girl points to the yellow duck "Joe," she calls him. They bought him, and now they are gone. Joe gave a feeble "quack, quack" as the shop man was tying him up. He meant it for "Goodbye."



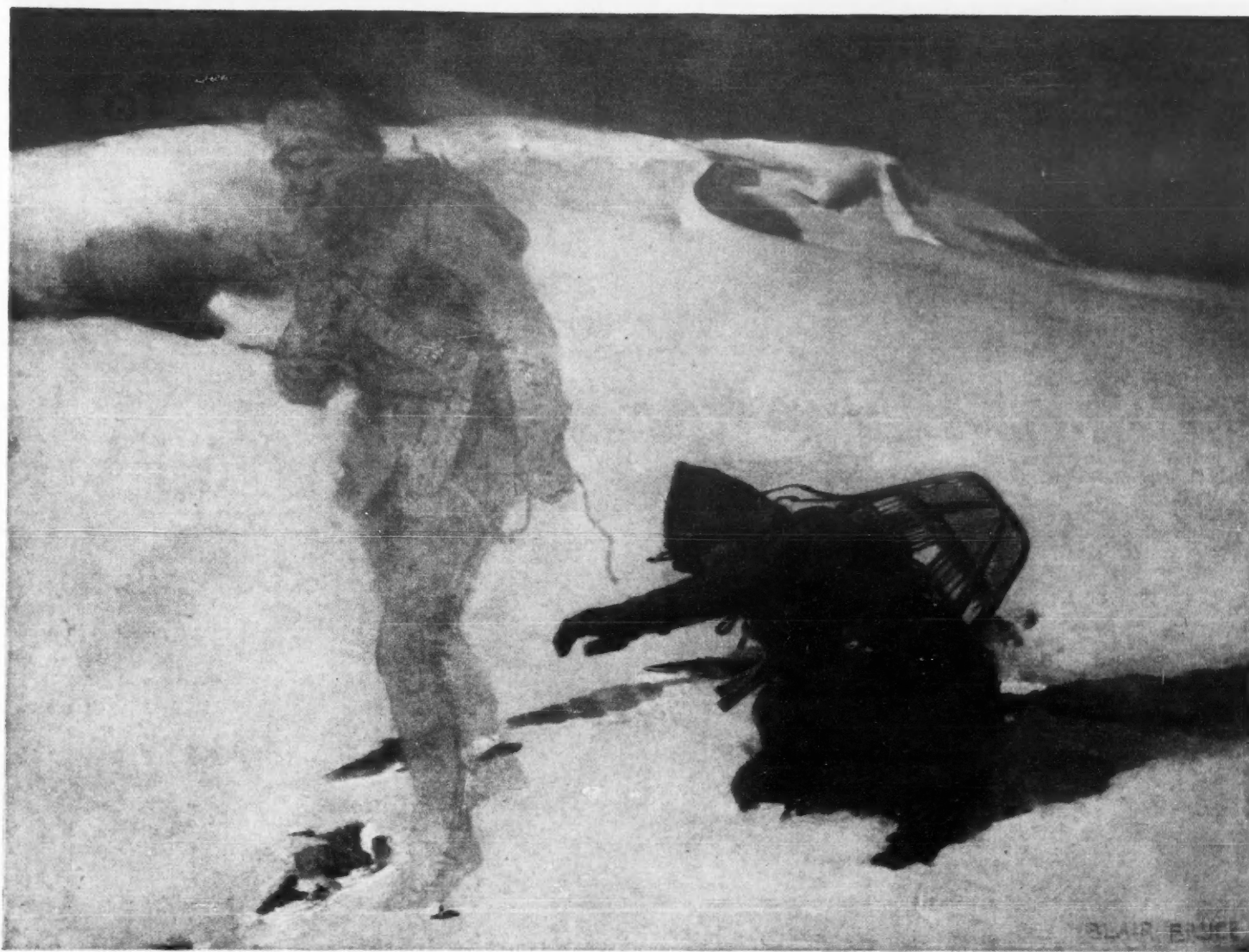
He put me in a
Dollies' House.



A parrot is not
a poet.



"Achoo-choo!" The
chore boy flapped his
feather duster.



The Phantom Hunter

William Blair Bruce : 1859-1906

COURTESY OF THE ART GALLERY OF HAMILTON AND WILLIAM BRUCE, ESQ.

*Reproduced by courtesy of Roux & Mann, Limited, Toronto,
from their portfolio of Canadian art*

THE men who are listed as Canadian painters can be divided into three groups—the artists born in other countries who continued their old style in the land of their adoption; the native Canadians who have gone abroad and excelled in the recognized European styles, and the Canadians by birth and adoption who have endeavored to interpret on canvas the life and scenery of this country. An eminent member of the second group is Blair Bruce. He was born in Hamilton, Ont., and started as a young man to study law, but his heart was in painting. To please his family, he worked at architecture for a while, but eventually embraced art as his profession. He studied in Paris, and in a very short time became a regular exhibitor in the Salon. After a few years he went to Sweden, where he met and married an eminent Swedish sculptress, the sister of Gustava Benedicks, a prominent member of the Swedish Parliament. These two artists worked together in France, Sweden, Italy and Canada. Blair Bruce died very suddenly in Stockholm on November 17th, 1906, while working on a large picture.

One of the great tragedies of Blair Bruce's life was that he lost practically all his early work in a shipwreck. He had consented to return to Canada, to rest after a long period of over-work, and he shipped all his paintings on a boat that struck a rock and went down in the Gulf of St. Lawrence during a fog. Two celebrated painters who affected Bruce's style were Bouguereau and Tony Robert Fleury, under whom he studied. He was a versatile painter, excelling in studies of figures, as well as doing notable landscapes and marines. He did not make a great deal of use of Canadian subjects, and that is the reason why "The Phantom Hunter" will probably become his best known picture in his native land. It is based on an Indian legend of the phantom hunter who appears to those about to perish in the snow. A verse from C. D. Shanly's "The Walker of the Snow" might well have been the inspiration for this picture.

Then the fear-chill gathered o'er me
Like a shroud around me cast,
As I sank upon the snow-drift
Where the Shadow Hunter passed.



A "WOMAN'S REASON" FOR THANKSGIVING

With Commentaries on Growing Up

TO BE born on Thanksgiving Day has its excitements. When it was a movable feast, I felt, like a leap-year victim, that I could really only properly celebrate the anniversary of my nativity about once every four years, when the day of the month and Thanksgiving synchronized. In those years, I contracted the habit of considering the two events together. If the two days ever were to fall together again, however, I should not make a point of being thankful for

being born, which was once my naive and childish wont, for the novelty has worn off. But I should send up one long prayer of thanksgiving—and that for the grace of being, anyway, one year older.

For time, whatever else it may diminish, holds out one sacrament of consolation; it softens the two-edged sharpness of things. It rounds corners; it dulls the points. What a few years ago might have been a rapier thrust, is the mere nudge of a foil these days.

And should one, I wonder, be thankful for the dulling of the sharp edge of delight? Is it disillusion or philosophy that can make one as grateful for a lessening of joy as of pain? Nevertheless, I am thankful. It is the token by which one knows within oneself that at last he is growing older. If, as we do grow older, we have no certain sense of wisdom, we may at least gauge our better maturity by the knowledge of tranquility.

My father, who at sixty-five had the appearance and physique of a man of thirty, prayed all his life for youth and its viewpoint. He claimed that he grew older later than most people, for he actually gained height between the ages of twenty-one and thirty. "And," he used to say, "you can't begin to grow old until you stop growing. I pray God my mind never stops growing!" I often wonder how he knew when he was an old man, for others never did, and if, within himself, he ever thanked heaven for the peace of it.

Wells suggests that we are just beginning to learn how to live when it is time to die. Three hundred years, like the patriarchs', is just about a life rounded to full enjoyment and freedom from nonsense, in his estimation. Oh, if we could only be precocious! If, like the little darky who was "born tired," we could be born a little old! If the accumulated experience of only one generation could come

instead of my fingers, taught to jump through the circle of my arms by their own desire for escape, sinking into quietude under the opiate of a stroked chin. I have wondered if there will ever come a cat who is born wise, and will know me for what I am. But I have noticed that they find me out with time, just as we begin to find out life.

To get wisdom—or to get peace—let us be thankful for another year!

* * *

IT IS our joy to receive letters from readers, particularly when they give us an idea. Our new series on Mothercraft has called forth much interest, but we never suspected it would bring to light a new aspect of the husband situation. "Madam," writes a Port Hope correspondent, "your article in *The Chatelaine* on we want perfect parents, is simply silly. did you ever thought that even the best husbands of today have false teeth?" We are ashamed to admit that in maiden meditation, fancy free, we had allowed that one contingency to escape us.

* * *

CHRISTMAS has already begun to creep into *The Chatelaine*. Our December issue, of course, will carry even more suggestions for holiday entertaining, gifts and general festivity. Even Peggy and Ann, of "Bride's Progress" fame, will have one final fling at cooking "in the modern manner," with Christmas in the offing. Our new needlework service is a particularly happy addition to this issue, and will contribute to your Christmas gift list many delightful suggestions both this month and next.

* * *

WE HEAR from the West that a prominent member of the feminist group is preparing a reply to Dr. Thomas' article on "Women in the Pulpit." Although this article was by no means a definite stand for or against the admission of women to the ministry, but a statement of the present situation in the churches, comment will be interesting.

Ann Shepley Wilson



The Eleventh Hour

By HELEN VAN ZAND



Silence—the pulse of a nation hushed,
No single whisper stirring the waiting air;
Silence—in the city's roar, a holy pause,
Ten thousand thousand human hearts in

wordless prayer.

In that gray courtyard of the streets,
With bare bowed heads, beneath November skies,
A million massed about the Cenotaph,
And 'round the tomb 'neath which a

sleeping warrior lies.

Of all the millions dead in France,
Of all their valor, just this one, unknown;
And yet to every woman praying there,
He may have been, and was—to her—her own!
Then pause you, each and all, wherever

you may be

As the eleventh hour stands across the skies,
In silent tribute to the splendid dead;
For you, in distant fields their brave young

blood was shed.

And look about you at the things that are, and see
Again, in thought, the things that were to be.
Do what you can—they gave their all;

the utmost price.

Do what you can—make justified their Sacrifice!

The mother, by the end of the second month, should be thinking about the necessities for her confinement and baby.



Where is our precious baby first to see the light—in hospital or at home? There is a variety of details to consider.

MAKING READY *for the* NEW ARRIVAL

There are many important preparations for the expectant mother to make

By STELLA E. PINES, R.N.

Illustrated by STELLA GRIER

THE purpose of this article is to help parents to understand their personal responsibility in assisting the efforts of the doctor and nurse in keeping the mother and baby well, and ensuring a safe confinement and convalescence.

With proper care, the mother listens to no "old wives' tales" as to the possibility of markings and impressions on the baby. These have, through scientific research, proven themselves fallacious.

An expectant mother's mother can be one of her greatest comforts, provided she has a sensible outlook. On the other hand, grandparents can do a great deal of harm through failing to recognize that "things are different" from their young days, and that the so-called "new fangled ideas" which preach "Back to Nature" are the means whereby we have become more humane, and reduced maternal and infantile mortality and morbidity to such an extent.

THE mother, by the end of the second month, should be thinking about the necessities for her confinement and baby, to avoid worry and being busy toward the last months. The added expense is more easily met if carried over a longer period.

The first and foremost necessity has already been pointed out in previous articles; that is, the early interview of doctor and nurse. It is just as important to have a well-trained nursing service as medical, for without the former the latter is inadequate. In most countries where the untrained midwife or friend has attended confinement, the mortality is higher, as also is puerperal septicaemia, commonly known as blood poisoning. In countries where midwifery is practised, it has taken years to reach the goal of having all untrained women replaced by the trained and experienced nurse.

WHERE is our precious baby to first see the light—in hospital or at home? It seems a very simple question and an easy matter to decide on first thought, but there is quite a number of details to take into consideration.

First of all, has the mother had the much talked-of prenatal care, to know whether everything is as it should be? If there is any abnormality at all, the hospital is the proper place. Here we have everything ready for emergencies and an extra pair of trained hands if necessary, which at this time may mean the saving of two lives. There are times when it is impossible for two pairs of hands to cope with emergencies, especially when unforeseen. A mother with her first baby is considered better off in hospital. The condition of the home, the distance that the doctor and nurse have to come, the amount of help in the home, convenience,

number of children, the character of the husband's work—all these points must be considered.

When deciding on a hospital, *choose the best you can afford*. The expense should have been prepared for, and remember the best is the most economical. The best does not necessarily always mean the biggest and most expensive. Investigating hospital accommodation is included in the duty of expectant parents.

Inquire into medical and nursing services; whether the mother is thoroughly examined before leaving hospital and, if any condition is present, whether she is advised to come back for supervision or not. If pre-natal care is preventive obstetrics, post-natal care is preventive gynaecology, and an insurance against morbidity. Inquire as to methods of feeding the baby. Be sure all babies go out naturally fed and not on the bottle. "Satisfied maternity is the happiest condition of woman," and it is only the mother who is a whole mother by giving her baby his birthright in natural feeding, who can experience satisfied maternity.

Inquire whether the babies get a night feed between ten p.m. and six a.m. so that the habit of turning day into night is not established. See that the babies do not receive foreign food as routine in the first few days. If nature meant babies to have more food she would have provided for them. There are cases, of course, where babies need this, but it is the exception, not the rule. See that the babies' eyes are attended to and that the hospital encourages registration of the baby. These are a few more duties of the expectant mother.

Most hospitals are supervised and well-equipped, but there is still the odd one that is not up to standard, and this is the one to avoid. These seemingly minor details are major details in the natural development and health of your baby.

Again, in hospital, babies can be trained to sleep all night. Nearly all babies cry for the first five or six nights. It does them no harm unless in excess. In fact, the exercise helps to establish good lung capacity, but it is one which is very disagreeable to a busy household and often leads to a night feed being established, and the mother's rest broken.

If you are going to hospital, have your grip packed and ready at least six weeks before the expected time. Have telephone number of hospital, doctor and nurse in convenient place. Every minute counts at this time. Telephone the hospital and doctor as soon as the pains occur at regular intervals.

In your grip have ready: Six nightgowns, twelve handkerchiefs, tooth brush, brush and comb, wrapper, bedroom slippers, little piece of ribbon or tape if you have long hair, bed jacket, baby's clothes and shawl, if these are requested.

Leave ready at home a set of clothes to be taken to hospital—if they use their own—for baby to go home in. Also leave ready a set for yourself as very often your husband—manlike—forgets the thing you want most. Take a note book and pencil to put down things you are told about your baby.

If the baby is to be born at home we need much more preparation. A note book and pencil is always good to have ready so that you can jot down the little things you may think of between the visits to the doctor, hospital or maternity centre, as it is easy to overlook these when there is so much to talk about. Learn all you can about yourself and baby before he arrives. No good business man or woman goes into business without knowing something about it, and he is dealing with inanimate things. How much more important is it to know about that most precious and complicated of all possessions, the human baby. Don't be afraid to ask questions. Ignorance is no disgrace unless it is wilful.

Before listing all necessary articles to be prepared, let us consider just a few special ones that need extra attention. The mother is often instructed to maintain a supply of rags euphoniously termed "old linen." These need special attention.

Out of clean rags, perineal pads and bed pads are to be made. They must be properly boiled in soap and water, well rinsed without blue, dried in the sun, ironed, made into pads, and then prepared after the following instructions:

Place pads and bag to hold them in clean piece of cotton (prepared as above) in oven, and bake for one hour. Pin up in rag on which they were baked, or clean sheet, and lay away in clean box or drawer. Be careful that the pads do not burn. A moderate heat can be maintained for this purpose which will not scorch.

It is also wise to put all newspapers or brown paper to be used, in the oven for several days in succession, making sure they do not burn.

Newspapers are another item. These are used extensively in the home and are safe when clean. Such organizations as The Victorian Order of Nurses and other maternity services have proved their safety. When saving them to use, *keep them away from dust*. These may seem unimportant as they do not cost much and are going to be burned or thrown away, but they can do a great deal of damage and cost a great deal of money if not properly attended to. If mothers realized the hours of worry day and night (Continued on page 57)

The SETTLING of CANADA

Landmarks in Canadian History

No. 6. Ontario : Part Two

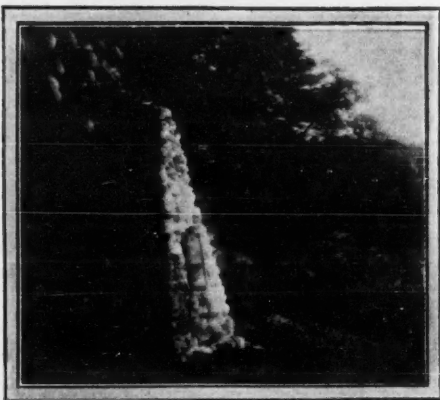
By M. O. HAMMOND

Author of "Canadian Footprints" and "Confederation and its Leaders."

OLD France is linked with early days in Ontario through the Baby family, pioneers in the French settlement along the Detroit River. The original Jacques Baby came to New France with the Carignan Regiment, sent by Louis XIV in 1665 to defend the colony against the Iroquois. His son, Raymond Baby, was in Detroit, as early as 1716, and thereafter succeeding generations of Babys were conspicuous in the Indian trade, in the army and in public life along the western border of what is now Ontario.

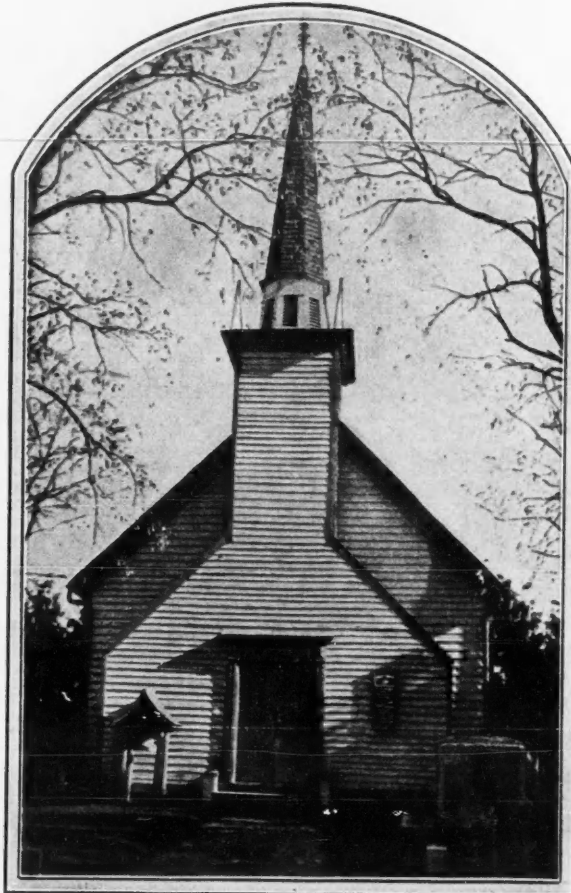
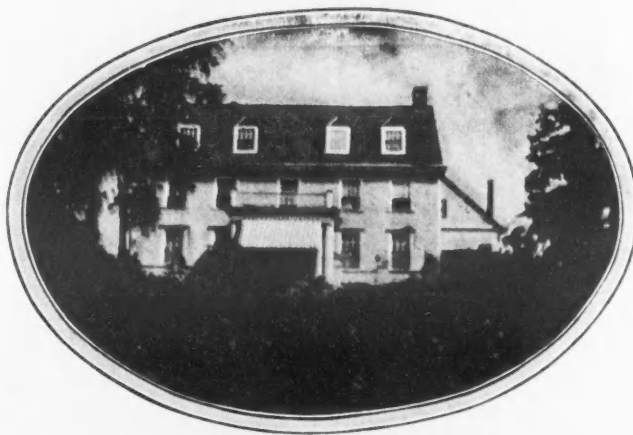
The large stone house known as the Baby mansion, near the Detroit River in the modern Windsor, was erected before the war of 1812 by Hon. James Baby, a Colonel of militia in that war, and later a prominent figure in public life until his death in 1833. Under the ample roof of the Baby mansion gathered Brock and Tecumseh, while during temporary American successes, it was the headquarters of Generals Hull and Harrison.

THE restless, ambitious French explorers, ever cruising outward from Quebec and Montreal in the seventeenth century, were responsible for a significant incident near Port Dover, on the shore of Lake Erie. The cairn shown below marks the wintering place in 1669-70 of Dollier de Casson, priest and historian, and Father Galinée, pausing here during a westward exploration. Here they built a shelter and lived for several months in some degree of luxury, on wild fruits and nuts gathered from nearby lands, whose richness they were first to trumpet to European ears.



WHEN the American Revolution had ended in 1783, one of the first fruits was the migration of the Six Nation Indians from their ancient home in New York State, south of Lake Ontario. They were given a large grant of land, on both sides of the Grand River, in recognition of their loyalty to the British cause. Here was built by the Government in 1786, the Mohawk Church, near the modern city of Brantford, and here it still stands, the oldest church in Ontario.

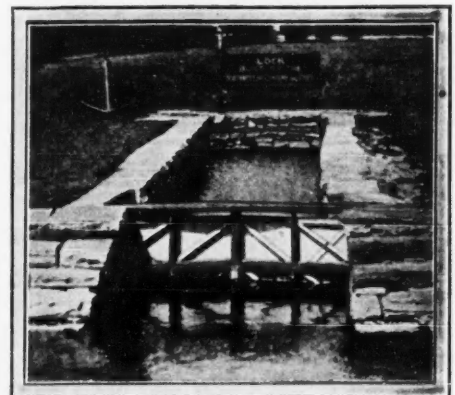
Joseph Brant, the outstanding Indian leader, is buried in the churchyard, and the building remains a revered link with the day of the red man's steadfastness. The church is shown to the right.



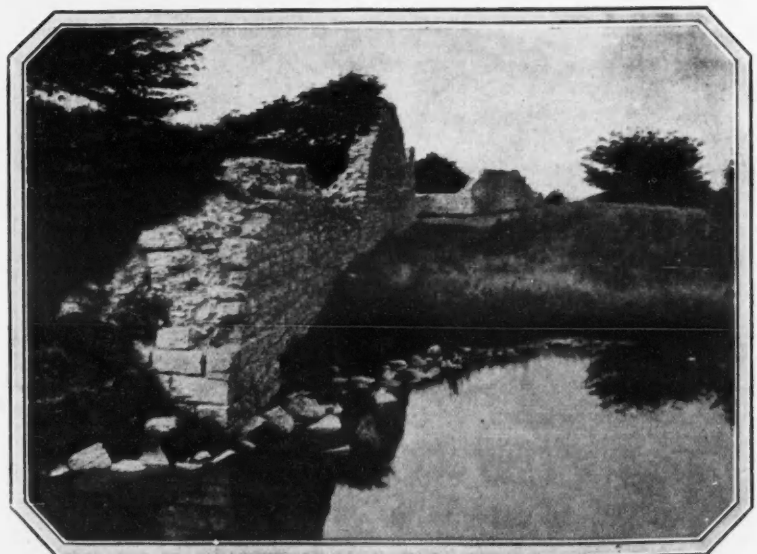
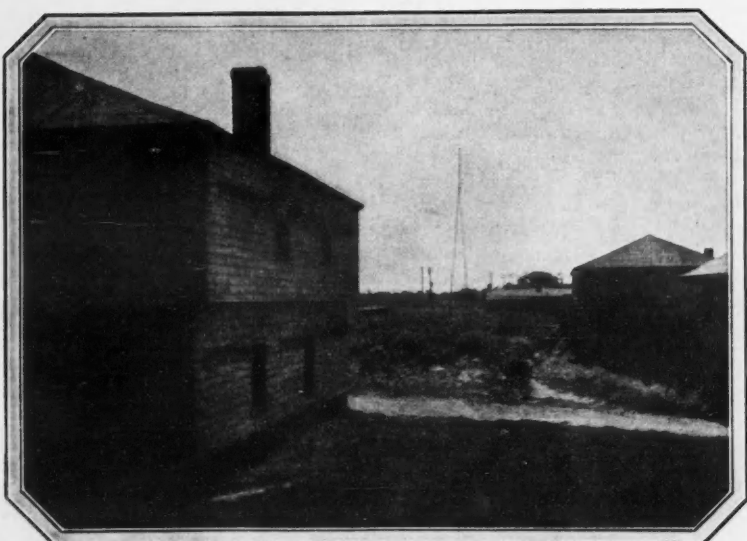
A CLUSTER of old buildings, including a block-house (shown at left, below) dating from 1796, toward the close of Governor Simcoe's régime, comprise the Old Fort, near the southwestern waterfront of Toronto. Here came the United States invaders in April, 1813, when, after a sustained and desperate defence, the little capital was captured. Simcoe had founded the city at this point in 1793, and nearby the life of the community had centred for two generations.

PASSENGERS on the great ships of the Upper Lakes nowadays may scorn the little lock which an inquiring visitor will find among the paper and power plants of the Canadian Sault Ste. Marie. The lock, however, marks man's first effort to conquer the St. Mary's rapids for commerce. In 1798 the Northwest Fur Company built a tiny canal 3,000 feet long, including natural water courses, for the accommodation of their bateaux, ascending the lakes with merchandise and returning with furs secured in exchange.

The canal suffered severely in the War of 1812, was gradually filled up and almost forgotten. It had done its duty in pioneering for a great waterway, and since then, successive locks have been constructed, each one larger than the last. The old lock was unearthed and later restored to something like its original appearance through the enterprise of Mr. F. H. Clergue, organizer of the modern industries at the Sault. Below is a picture of the restored lock.



FORT ERIE and Buffalo were bitter rival communities during the troubled days of 1812. Along the Lake Erie shore, a mile from the Niagara River, are the remains of the old fort for which Fort Erie is named. Its defences were a stone wall on the lake side, and extensive earthworks. The latter may still be traced, though the wall has been reduced as neighboring farmers carted away the stones they wanted for private barn-building. During 1813 and 1814, Fort Erie was the scene of several sieges and battles which left their mark on the history of that day. Modern motor traffic now speeds past, and the historic relic experiences a revival in public interest.



Eiderdown cloth makes Eskimo suits for masculine young Canada, while velveteen and silk broadcloth provide him with "Oliver Twist" suits for dress.



Even the child's coat has its fur trimming influenced by the great couturiers. The animal's head peeks out from between the jeune fille's shoulders.

OF THE YOUNGER FRY

by EILEEN WEDD

Children's Wear.) The amusing red hat is of velour cloth with a bright and shiny gilt elephant at the front, holding in place the brim which flares sharply off the face. (Canadian Headwear Limited.)

To find the school frock that is both practical and smart is a problem many of us must solve. Several solutions are here offered. The first is navy serge of the strictly tailored variety, having three wide box pleats attached to a shaped yoke, narrow self belt, detachable linen collar and cuffs and a little black bow at the neck. (Right centre, from Nautical Togs Limited.)

The grey velour cloth beret with band and bow of navy gros grain ribbon, is the soul of practicality, to say nothing of its claim to good taste which is considerable. (From Canadian Headwear Limited.)

A second solution offered is the knitted dress. Here a navy skirt of heavy wool is made with four pleats to insure freedom of action, and atop this sober-toned skirt is a gay scarlet pullover. The patent leather belt and satin bow are black. (Group at lower right, from Penman's Limited.)

Thirdly comes a delightful two-piece affair—a velveteen jacket in dark blue with stitched belt and many little buttons down the front. The velvet bound collar and cuffs are of the same wool plaid as the skirt which is circular, sunpleated, and with a charming flare. (Left centre, from Dresses Limited.)

Children, no matter of what age, must be

fitted and outfitted to meet a wintry world; so for the tiny ones we find knitted wool suits, which consist of a pullover buttoned on the shoulder; trunks which are elongated into over-stockings, a cap with perky "bob" on top, and mitts all to match, in camel, cardinal, Oriental blue, and brown. (Group at lower left, from Monarch Knitting Company Limited.)

If one is very young, only three in fact, one might wear a coat, waist-length leggings, and cap of fawn eider-down cloth, bound with silk braid, fastened with two frogs, with four fawn buttons used to keep the leggings snug at the ankle. (Top right, from Children's Wear Limited.)

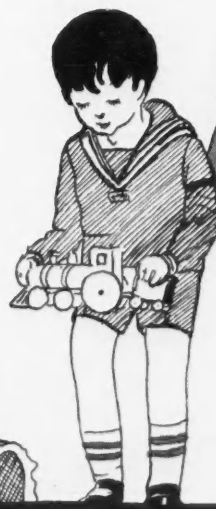
The red and navy of the Hudson's Bay Coat is almost traditional, and we find the same idea used but developed further and along slightly different lines, in a blue chinchilla coat lined with scarlet, fastened by red and silver buttons and with capacious, decorative pockets. A collar of curly gray lamb tops off this distinctly attractive garment. (Top right, from Girls' Coats Limited.) The hat of red felt has pipings and brim facing of navy blue velvet and the brim itself is slit into four and turned up all around. (From Canadian Headwear Limited.)

A coat of sand-colored broadcloth has much charm with its diagonal appliques of self material and collar of creamy beige Tiptone. (Top right, from Girls' Coats Limited.)

Another, of broadcloth this time, in blue, has a shawl collar and band cuffs of American opossum, and we must remark the head at the back of the collar. New York is much interested in the use of these fur heads at the moment, you know. This coat is made in blue but may be had in sand, wine or wood. (Top right, from Girls' Coats Limited.)

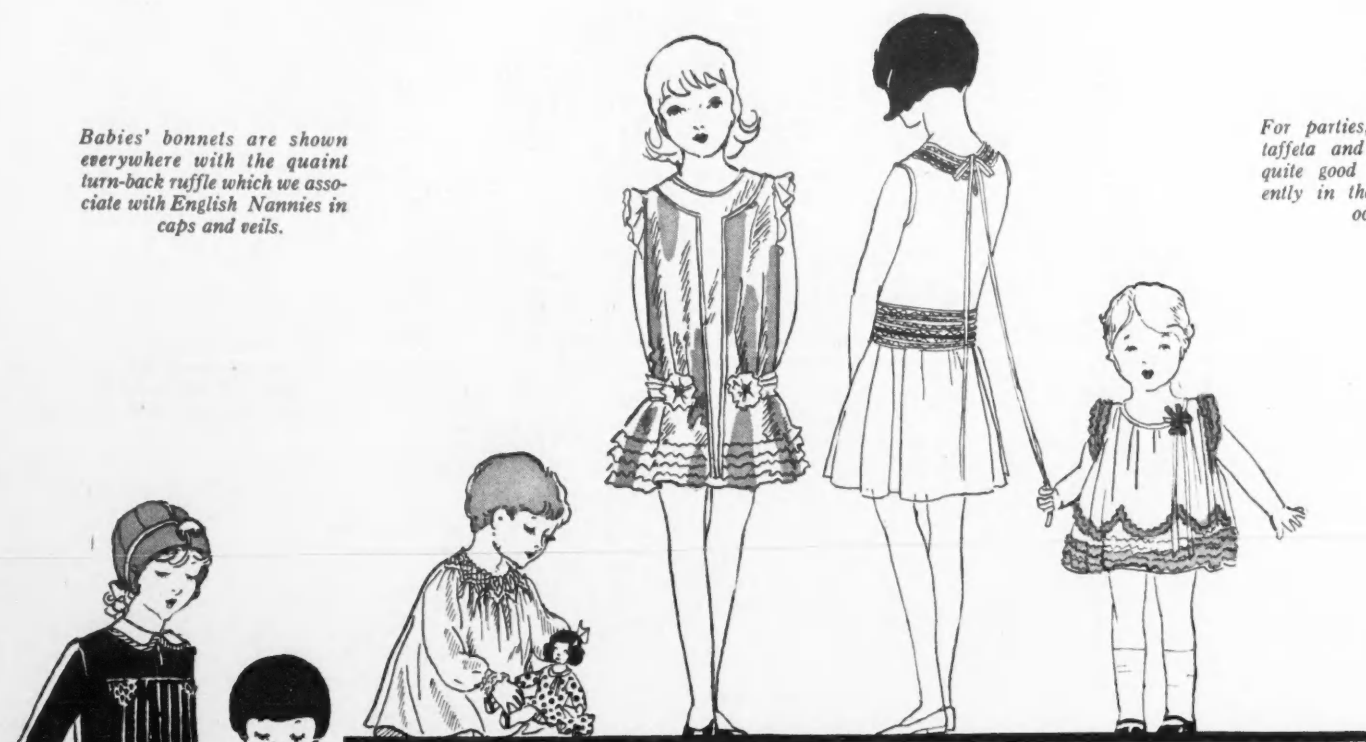
THEN there is that momentous occasion in small lives—the party! One looks forward to it as a great event, and it seems essential that one should have the very nicest dress possible. The manufacturers, knowing this, have designed and carried out the most delectable of creations—would that we could show more than the few models that space permits! However, here are one or two. A white crêpe de chine, smocked with pink and blue, is for the little, little person. (Top left, in sizes one, two and three years from Eclipse Whitewear Company Limited.)

Ruffles of satin ribbon are used to trim a maize georgette, bound at the neck with a bias fold of self material, and posed over a slip of white satin. (Top left, for the three to (Continued on page 37)



Babies' bonnets are shown everywhere with the quaint turn-back ruffle which we associate with English Nannies in caps and veils.

For parties, crêpe de chine, taffeta and georgette are in quite good taste—and eminently in the picture for gay occasions.



The WINTER WARDROBE

Written and Illustrated

OF COURSE there is smartness in children's clothes! And as simplicity and smartness are so often synonymous terms, we find this idea carried out in things for the younger generation, which includes all ages from that of the infant to that of the almost-grown-up. Style is reflected even in quite inexpensive models, and in consequence, it is possible to dress one's small family with taste on a quite moderate income.

Things for the very smallest are still as dainty and of as delicate colorings as formerly; for example, that white crêpe de chine long dress trimmed with Valenciennes lace and insertion at the bottom, and the tiniest of bands and ruffles at wrist and neck. White satin ribbon is fashioned into the bow with long loops and ends placed at the left side, and altogether its simplicity surpasses in good taste many an elaborate christening robe. It might well be used for such an occasion! (Group at lower left, from The Eclipse Whitewear Company Limited.) The white silk faille bonnet, worn with it, has a huge frill that reminds one of the quaint peasant headdresses of Normandy. —Small roses on the shirring about the face and soft ribbon ties add to its attractiveness. (Canadian Headwear Company.)

For the two, three or four-year-old, is a suit consisting of knickers and pull-over in either white and pink, pink and white, or powder and bluish pink wool, very soft and fine. The contrast is in the small band on the collar. The opening is fastened with three pearl buttons. (Group at lower right, from Monarch Knitting Company Limited.)

A suit of blue cotton broadcloth is made for the small boy, the same fabric is employed for the white. collar and cuffs decorated with a picot edged frill, and a tab and single pearl button are the trimming, (right side). For the diminutive girl, is a trig frock of pink and white print. Printed fabrics, by the way, are the newest of the new for children's dresses this season.) The neck, armholes and shoulder tab of this ridiculous bit of a garment, are bound with white; shirrings and pleats give fullness at back and front, and the neck is finished by a bow and long ends of rose satin ribbon. Of course there are knickers to match. (Group at lower left, from Eclipse Whitewear Company Limited.) Both dress and suit are to be had in various shades and to fit children of one, two or three years.

IF ONE is a boy and just a bit more grown up, one may want a suit of the Oliver Twist variety—navy blue trousers of either velveteen or serge, fastened by large pearl buttons to a blouse of natural rajah or white silk broadcloth. A pleated frill is

used to trim the collar and cuffs. (Right side, from nautical Togs Limited.)

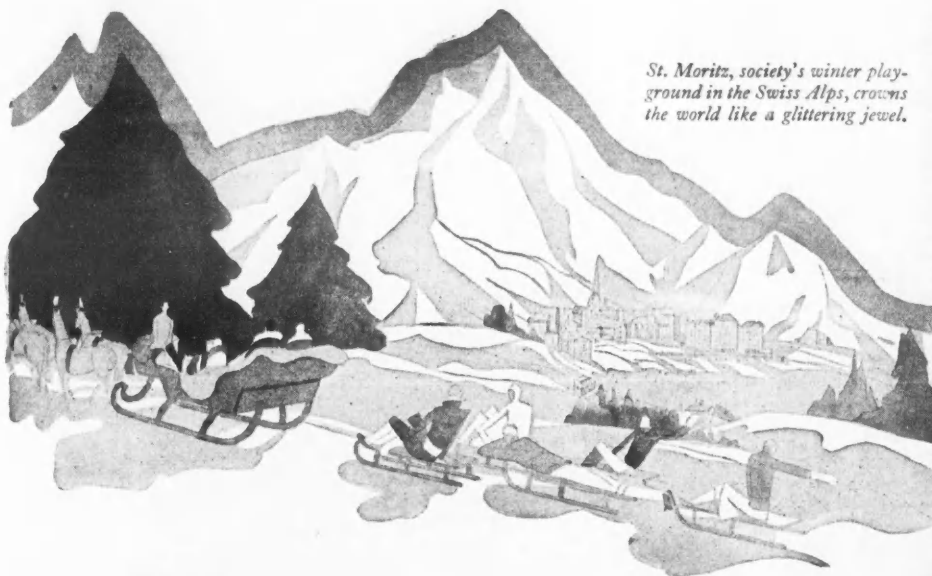
Or perhaps one is of a seafaring turn of mind, and would prefer a sailor suit of navy serge, decorated with white braid, arm band and embroidered motif at the opening of the collar. The middie may be worn straight or bloused. (Group at lower left, from Nautical Togs Limited.)

Very mannish is a striped knitted wool pullover. The color combination, gray, blue, black and white is excellent, as is the crew neck, making the whole a smart and practical garment for the boy from three to twelve years of age. (Left side, from Penman's Ltd.)

"Smocking, always charming trimming for children's frocks, is gaining favor with manufacturers of dresses for all ages. We see it used on a Mother Hubbard model fashioned of soft gray blue wool jersey with ties of rose crêpe de-chine, with blanket stitching around the collar and cuffs of the same shade. (Group at lower left, from Dresses Limited.)

Again we find smocking, which the French so amusingly term "bees' nests," in pyramidal form as decoration on a navy blue flat crêpe dress for the girl from seven to fourteen years of age. The rounded collar and cuffs are white edged with red, a narrow silk belt is slipped through a buckle of red bakelite, and there are box pleats at the front for added freedom of movement as well as decoration. This model is made in many shades. (Left side, from





St. Moritz, society's winter playground in the Swiss Alps, crowns the world like a glittering jewel.

THE MARQUISE DE POLIGNAC

*animates Europe's most brilliant
Winter Play-ground*

EVERY season at St. Moritz, a piquant and striking personality is the Marquise de Polignac. Her sparkling charm and verve make her an acclaimed favorite in this colony of cosmopolitans who, in a setting of snow-clad Alps, seek their pleasure under azure skies and ardent sun.

Madame de Polignac, an indefatigable sports-woman, spends her day in chic sports attire, skating, skiing, "bobbing" in the sun-drenched snow. And at night she turns into an *elegante* of the sophisticated world, and dances till morning in *grande toilette*.

Fascinating though it is, this life of sports by day and formal functions by night makes terrific demands upon a woman's skin. The contradictory delights of blazing sun, sweeping winds and exhilarating cold coarsen the skin—burn it black. Yet the Marquise de Polignac

manages to keep the texture of her complexion clear, fine, smooth.

When asked how she achieves this perfection, she replied:—"The cold, dry air would draw and chap my skin unless I carefully protected it and kept it soft and supple. For myself I prefer Pond's Two Creams. They give swift, dependable results."

BUT it is not only at St. Moritz that the Marquise finds Pond's indispensable. "When I motor in the Midi, or the Basses-Pyrénées, Pond's serve me equally well," she continued. "In these warmer countries I also use Pond's Skin Freshener to tone and liven up my skin."

"And when I am in Paris these three guardians keep my skin smooth and firm and white. In fact," she concluded, with a flashing smile, "I have got the Pond's habit completely."

And this is how Madame de Polignac uses her invaluable Pond's:

First—for thoroughly cleansing she spreads Pond's Cold Cream over face and neck twice a day and when retiring. *Second*—with Pond's new fairy weight Cleansing Tissues she re-

Madame de Polignac, who spends two months of the winter season at St. Moritz, the popular winter resort of fashionable Europe, dances as gracefully as she skis. Her lithe, slim figure moves through the ballroom with distinctive charm. With her sincere grey eyes, her well poised head and her clear, sun-tanned skin she is a striking example of a fine type perfected.

On her dressing table the Marquise keeps Pond's Two Creams and Skin Freshener in choice green jars. You can buy Pond's in the familiar containers at all department and drug stores.



The Marquise de Polignac, the former Miss Nina Crosby of America's "Four Hundred," married into an aristocratic French family of equal prominence today as in the time of Marie Antoinette. Here she is ready for a day's skiing wearing a chic Vionnet costume, hatless. Madame de Polignac adores the dry, invigorating mountain air full on her face. But although her skin is thoroughly tanned, she keeps its texture fine and smooth, using Pond's Two Creams for their "swift, dependable results."

moves the cream, carrying the dust with it.

Third—she dashes on the Freshener—Pond's tonic which leaves the face feeling gorgeously fresh. *Fourth*—she lightly applies Pond's Vanishing Cream before she powders—a film of perfection like the frosted bloom of untouched grapes.

Follow, yourself, Pond's four steps to beauty. They will keep your skin exquisite—fresh, clear, fine.

MAIL COUPON WITH 10c—For a generous trial package of Pond's 4 delightful preparations.

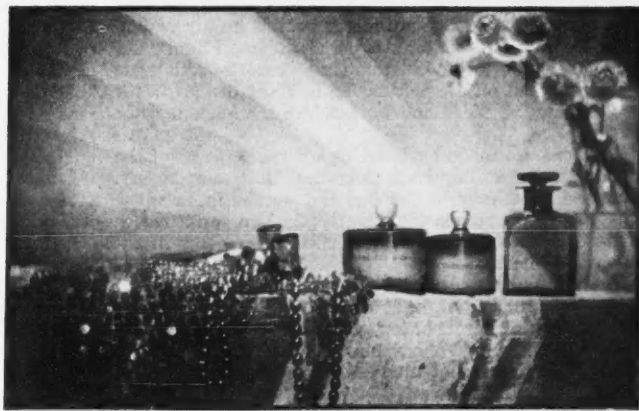
POND'S EXTRACT Co. of Canada, Ltd., Dept. L,
167 Brock Ave., Toronto, Ont.

Name

Street

City Prov.

All rights reserved by Pond's Extract Company of Canada, Ltd., 1928



At right, two of the most successful features at a recent bazaar were the Hope Chest and the Wishing Well. Thousands of tickets at 25 cents each were sold on the Hope Chest, which was stocked with donated linen, and the winning number drawn on the day of the bazaar.



Below, snowy ruffled curtains of white dotted Swiss, pink crêpe paper, and flowers, achieved this very effective booth for the home-made candy. The curtains were a distinct departure from the customary crêpe paper and could be used with equal success at the cooking booth.



At left, unusual and inexpensive Christmas gifts of wide range were gathered for the Gift Shop, a successful booth.



Financing Your Holiday Charities With a Bazaar

Original booth ideas and how to carry them out

By ELIZABETH HOPE

Decorating the Hall

NOVEMBER is inevitably linked with the thought of bazaars—as if the month were not full enough already with the gift-planning and shopping which must be crowded into the scant six weeks before Christmas! But in these generous days, the busier a woman is with her personal affairs, the more probable it is that she will find some time to help her club, her church or society with its annual bazaar.

This is specially true, of course, when the proceeds of the bazaar are going to bring some happiness into lives that have too little pleasure. When one's work means that the poor little kiddies of the neighborhood will thrill to the magic of a Christmas tree, or that Christmas cheer will be brought into otherwise dreary homes, is it not worth the effort? Of course it is, as thousands upon thousands of women throughout Canada will be demonstrating in the weeks to come.

Planning the Bazaar

THERE was a time when the mere fact of having a bazaar would bring out the loyal crowds, but in these days the arranging of trimmed stalls, filled with everything from pin-cushions to pie-plates, is not enough. There must be something unique, some unusual feature, to attract the crowds, and make the bazaar a complete success.

That is why so many of the successful bazaars have rather the atmosphere of fêtes, with their special features. Take this into account in planning your bazaar. Try and work out some definite plan to follow, with all the booths.

For instance, one of the most successful bazaars, staged by a small group of women, was in the form of a Basket Bazaar. The very name was interesting and aroused curiosity throughout the Ontario town in which it was held.

All the booths represented baskets. There was the Work

Basket, decorated with flowered crêpe paper, and selling every known need for sewing, with the attendants in dainty little sewing aprons.

The Laundry Basket, covered with light brown paper, was attended by laundresses, and offered towels, soaps, laundry bags, clothes pins,—everything that could possibly come under the head of laundry.

The Cake Basket booth was effective with silver paper, and quaintly old-fashioned ladies, in panniered skirts and furbelows, selling all manner of cakes and cookies.

There was the Market Basket, with groceries, vegetables and cooked food, and the Fruit Basket, decorated with the red net associated with summer fruits. The Lunch Basket, where sandwiches, cake and coffee were offered by smart little cooks in white caps and chefs' aprons, was attractive.

This Basket Bazaar suggests the charming ideas to be evolved when the fête is planned as a whole. A Rainbow Bazaar, with all the decorations in rainbow colors, and the lights gaily covered with fringed bands of pastel colors; or a Black and White Bazaar, with all the decorations in these striking and effective shades; a Japanese Fête, with the one idea reflected throughout the hall; an Ice Carnival with all the booths covered in white paper and artificial snow, with the tea room behind apparent walls of snow; a realistic looking snow-man with spruce and fir branches, sparkling with the artificial crystals—these are only a few suggestions indicative of the scope one has when a novel idea is developed.

IF THE bazaar is to be held in a large hall, remember that dignified massed effects are the best. Simplicity is always effective, and it is far better to have a broad, dominating

treatment rather than a heterogeneous jumble of booths. Make a survey of the hall and decide on your decorating scheme. Note the position of the centre posts, the balcony, the lights, and if possible, have one central point, accentuated by the decorative scheme. Generally there is a stage which becomes a natural centre of decorating interest. If there is one central light, mass your decorations with that as focal interest. If the lights are scattered, it is effective to loop them together with streamers. If they hang too high up for any effect, you will find that hoops, hung several feet below each light, and decorated, are very striking.

Whatever decorations you are using across the ceiling should be attached first of all to wires, and then strung across. I saw one bazaar that was extraordinarily effective with masses of gaily colored balloons floating from many wires that had been strung across. The constant movement of brilliant colors gave enchantment to a very ordinary hall.

Once the general background has been designed, the individual committees of each booth can plan their settings to be in harmony. One pitfall lies in the lighting. Remember that some colors are most unbecoming, green for instance, and all shades of purple. Blue gives a sickly sheen to the prettiest complexion. Rose is one of the most flattering colors, but in general it is better to group some decoration around a light, rather than cover it with a plain color. The fringed bands of several pastel-tinted crêpe papers I mentioned before, are very attractive.

Japanese lanterns are age-old (Continued on page 65)



MISS ROSALINE DUNN
Well-known authority on manicuring whose clientele is the most fastidious in the world.

At last I have found the PERFECT MANICURE

THOSE beautiful women of New York's smartest society are my clients. Their patronage is my reward for a life devoted to the art of manicuring.

For fifteen years I have studied the care of the nails and hands, always striving to achieve exquisite perfection . . . to imperl each fingertip with a jewel of dancing ray, to give nails an alluring, lustrous tint of the correct shade, and frame each one in a soft, pink cuticle curve of beauty. But the perfect polish for the nails eluded me.

Then from Paris came the whisper that liquid polishes had been created. I tried all of them. But they failed to live up to my ideal. Some of them peeled or dulled in spots. Others gave the nails an unnatural tint that was too obvious.

Then just when I despaired of ever realizing my ambitions, I discovered the Glazo Manicure.

What a happy meeting it was! For at last I had the polish reflecting the beauty and loveliness which would delight my clientele, possibly the most fastidious in the world.

This marvelous Glazo Polish brings to nails and hands such enchanting loveliness! It gives the nails a lustrous tint that

lasts perfectly for a whole week. Its radiant beauty makes the hands seem fairer.

Lovely hands are becoming an American tradition. The Glazo Polish will keep your nails as perfectly groomed, as beautiful as if I were manicuring them for you, and the Glazo Cuticle Oil (for those who prefer, the Glazo Cuticle Cream) softens the cuticle and keeps it smooth, pink, and beautifully curved.

In 3 Brief Steps . . . this marvelous Glazo method bestows on hands the enchanting loveliness I have sought for 15 years.

BY MISS ROSALINE DUNN



Let me keep your hands lovely

Just the merest word of interest will bring you the precious little lesson book I have prepared. It tells you how to hide the telltale traces of work and how to keep your hands youthful.

Also, step by step, it explains the very latest method of manicuring the hands.

1 1 1

You can obtain Glazo at all the better shops and stores. Its price, including the remover, 50c. Canadian Distributor: John A. Huston Company, 468 King Street, W., Toronto, Ontario, Canada.



New twists in home-made candies,
amusing dried fruit animals and
dainty relishes.

Make even the smallest Christmas
gift unique in its wrappings---for
the joy of anticipation.



GIFTS from MRS. *Sugar and Spice*

SANTA CLAUS *Everything Nice*

By MARGARET E. READ

THERE'S a wealth of welcome Christmas gifts which originate in the kitchen, and which are sure to please anyone from children to grown-ups. Probably one of the most popular of such gifts is a dainty box of homemade candy, or other delicious confection, such as glacé fruit, for which we pay such exorbitant prices, but which may be prepared in the home at very little expense; or stuffed dates, which are not new but which take on a new aspect when stuffed with pecans and dipped in chocolate. Christmas cake, however, has very few rivals, and while one cannot say it makes an inexpensive gift, still no one will deny its preeminence amongst welcome gifts. The donor is generously repaid for the trouble of preparation.

Fondant is the basis of many delightful confections, and may be prepared as follows:

Melt five and one-half cupfuls granulated sugar in one and one-half cupfuls boiling water, stirring until the sugar is dissolved, then add one-quarter teaspoonful of cream of tartar, and heat gradually to the boiling point. Boil slowly, without stirring, until the soft ball stage is reached; by which is meant that a small amount of boiling liquid, when dropped into a cupful of cold water, forms a soft ball. This temperature is approximately 237 deg. Fahr. Should crystals form on the sides of the saucepan during boiling, carefully remove them with a damp cloth. When the fondant has cooked sufficiently, pour it on a marble slab or very cold platter, and let it stand undisturbed till almost cold. Then beat with a wooden spoon until creamy, and knead with the hands until perfectly smooth. Wrap in oil paper and put it in a bowl or crock, covering tightly. Let stand twenty-four hours or longer. Fondant is then ready to be made into bon bons, chocolate creams, cream mints and so forth.

In making maple fondant use equal quantities of maple syrup and sugar; for coffee fondant substitute strong coffee infusion for water, using five tablespoonfuls freshly ground coffee to two cupfuls of water; or for chocolate fondant grate about one-cupful of chocolate on top of the fondant when it is poured out on the platter. In fact any desired flavor or color may be added and worked into the fondant while kneading.

Bon Bons are made by breaking off small pieces of the fondant and kneading each piece until soft and creamy. Nuts and fruits may be chopped and worked in, or whole nuts may be pressed on the top after the bon bon has been shaped. Bon bons may become chocolate creams in the following manner:

Melt dipping chocolate by placing it in a saucepan over hot water. Put one cream at a time on the end of a sharp-pointed knitting needle or long darning needle, dip into the melted chocolate and then place on waxed paper to cool, running the free end of the needle through the paper and leaving the candy on top.

Uncooked fondant is quickly and easily prepared, but does not keep fresh as long as the cooked. Beat the white

of one egg stiff, and gradually add sifted confectioner's sugar until the mixture will hold its shape, beating well after each addition of sugar. Any desired flavor and color may be added.

Glacé fruits may be made very successfully from preserved fruits such as pineapple, peaches, pears, plums or cherries, and also from fresh fruits such as apples, oranges and so forth. For *glacé nuts* any shelled nut is suitable. Both fruits and nuts should be quite ready to dip, and as dry as possible, since it is necessary to work quickly during the dipping process. Boil together two cupfuls of sugar, one cupful boiling water and one-quarter cupful vinegar until it becomes hard or brittle when tested in cold water. Then remove from the fire and plunge the saucepan first into cold water for a moment, and leave it over hot water while dipping. Dip the fruit or nuts one at a time in the same way as the bon bons were dipped in the chocolate.

Other homemade candies, recipes for which may be found in any cook book, such as divinity fudge, chocolate fudge, peanut brittle, maple cream and caramels, attractively wrapped in holiday boxes or baskets, will afford the recipient much pleasure.

Parisian sweets are specially wholesome for children, and very easily made as follows:—

Carefully clean one-half pound figs and one-half pound dates. Mix them together and add one-quarter pound shredded coconut and one-half pound shelled walnuts. Put the entire mixture through the food chopper, and then add enough sifted confectioner's sugar to blend well. Dredge a pastry board with confectioner's sugar and roll out the candy until it is one-half inch in thickness. Cut in squares or any desired shape. Dip in sugar and pack in layers in a tin box, putting waxed paper between each layer.

By the use of a humorous imagination very amusing and fanciful animals or dolls may be made from gum drops, figs, raisins and nuts, which will delight the heart of any child.

Needless to say *Christmas cake* means fruit cake, and should be made some weeks or months in advance, and stored in an air-tight container. Recipes vary with the individual, and according to the amount one has to spend. The cheaper fruits such as figs or dates may be used in place of the candied fruits, but it is not advisable to reduce the total amount of fruit as it will then dry out more readily and the quality of the cake will be very much impaired. Do not ice cakes until they are ready to be boxed and packed. The cake should first be glazed with an icing made from the white of one egg beaten slightly and one tablespoonful or more of icing sugar added gradually and beaten into the egg. Spread a thin layer over the top and sides of the cake.

Almond paste may be made at home or purchased ready to use. Dredge a pastry board with icing sugar and toss the almond paste on it. Roll or pat into the desired shape and size (which will, of course, be the same as the cake), leaving it as thick as possible. Then moisten the top of the cake with cold water, and press the almond paste on it. Let stand twenty-four hours before covering with the ornamental frosting.

A *hard, glossy icing* is made by boiling two cupfuls granulated sugar and one cupful boiling water until it forms a soft ball, then adding one-quarter teaspoonful cream of tartar and boiling until it forms a fairly firm ball when tested in cold water. Beat the whites of three eggs stiff, and slowly pour on the syrup, beating constantly. Spread evenly and smoothly on the top and sides of the cake. Beat the remainder of the icing until stiff enough to hold its shape, and then put it in a pastry bag or tube, adjusting any desired point, and decorate the cake. The decorative icing may be tinted any color one may choose, or a white icing may be used and the cake trimmed with holly leaves made from angelica or citron peel and holly berries in the form of tiny round red cinnamon candies.

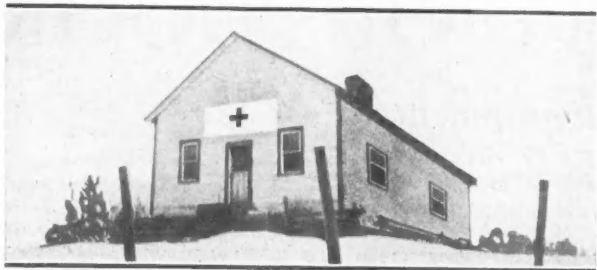
For those who prefer a *soft icing* rather than a hard glossy frosting, cream six tablespoonfuls butter and add gradually three cupfuls icing sugar, enough cream to moisten, and almond flavoring. Beat well, and put on the cake the same as a glossy icing. The soft icing may be used in the pastry bag quite as satisfactorily as the ornamental icing, but care must be taken of the cake afterwards as the soft frosting is very easily displaced.

Plum pudding is another very welcome gift which may be prepared some time in advance from any one of a great number of recipes, then stored away to mellow, and gaily boxed and tied when it is time to carry its Christmas message.

Cookies and shortbread may be made nearer the required time, and should be packed in tin boxes or glass jars. Cookies which take on such interesting disguises as Christmas trees, Santa Claus, stars, dogs, cats and so forth will be much more tempting to children and even to many sedate grown-ups. Very gay and festive are the picture cookies. Cover plain cookies with a white icing, allow it to harden, and then paint appropriate designs on each one, using a clean pen or fine paint brush and the pure vegetable colorings.

JAMS, jellies, preserves, conserves, mince meat, pickles and home made wines are all gifts which will give enjoyment to anyone, and your own special recipes will add a personal touch to their use.

All these may be wrapped in very novel ways. With a little artistic ability the tin tops of jelly glasses may be attractively painted. Some of the larger Christmas seals make delightful labels. Packed (Continued on page 69)



A re-converted schoolhouse now transformed into an Outpost Hospital and Health Centre, at Redditt, Ont., near the Manitoba border. The hospital is to be managed by the Ontario Division of the Canadian Red Cross Society for one year.

MAKING SETTLEMENT SAFE IN CANADA

What the Dominion is doing for the health of the women and children

By ANNE ANDERSON PERRY

AT THE beginning of this century Sir William Osler, a distinguished medical authority, said, "Measure as we may the progress of the world, there is no one measure which can compare with the decrease of physical suffering in man, woman and child when stricken by illness or accident."

Measured by this yardstick Canada has made and is making very distinct progress, for in no department have Canadians shown greater initiative or made more notable contributions to the work of the world than in the fields of medical research and preventive medicine. The names of Osler, Murphy, Banting, McCrae and Barker are known and respected internationally, but in addition to the production of these and many other distinguished medical men, Canada is today showing many remarkable evidences of a highly enlightened policy in matters of national health.

Not very long ago the governor-general, Lord Willingdon, in officiating at the opening of the Red Cross Preventorium in connection with the Royal Ottawa Sanatorium, said, "I am tremendously impressed with the fact that during my term in India the Governor and Lady Willingdon had to start movements and keep everyone up to the mark for such work as you in Canada voluntarily achieve. Without any desire to curry favor with my fellow Canadians, I say sincerely that never before have I seen a people so anxious to do social work by work and money." And while His Excellency had perhaps in mind, at the moment, the large sums spent for the prevention and cure of tuberculosis in Canada, he undoubtedly spoke with many other evidences of health conservation and welfare activities before him.

Yet going back even fifty years in Canada's history means recalling if not actually touching pioneer days when settlers very literally took their lives and those of their wives and children in their hands when they came to Canada. Indeed, life in some of the newer provinces and in many rural sections of the older ones still presents many difficulties and dangers to the settlers. What must pioneering life have meant to the wives of the first settlers in Canada! Their isolation was almost complete, loneliness was their daily portion and there was no security of health or of life. The population was very scattered, communication between family and family or community and

community was very infrequent. Illness spelled danger, for quite frequently there was neither doctor nor nurse available, so that the pioneer woman often developed a nervous fear of it for themselves or families, which precluded either happiness or health. In great measure the same was true until the most recent times of the women who have gone into remote parts of the western provinces and into northern Ontario, for people in these regions have lived for years, ten, twenty, thirty, nay even fifty miles from the nearest doctor or from any adequate nursing or hospital service.

BUT today, with the easier communication which has come with the automobile, better roads, and telephones, there is a great change for the better. Even on the far western prairie farms and the northern camps, the telephone provides a link with the outer world; the radio and electric light afford an additional sense of companionship and security and the railways are rapidly extending their branches into the furthest parts.

Not only have these physical improvements created a newer and far happier environment for the settlers in the wide spaces of the Dominion, but the attitude of governments has changed. The present aim in most Canadian provinces is to provide for all mothers, pre-natal, natal and post-natal care, for it is realized as never before that healthy children and a strong race of Canadians can come only from a protected, cared-for motherhood. So that whereas the grandmothers of the present race of Canadians had no pre-natal care, very little natal care and an almost total lack of post-natal care, today through the nationwide health education which has been undertaken, any young mother can be taught the necessity of care through pregnancy, frequent examination, and attention to the teeth and can learn the most enlightened methods of baby care. It is, of course, still true that unless the young mother is intelligent enough to seek for help it is not given her, but it is coming to be more and more the case that any woman who signifies her need can get all the assistance and knowledge she wants.

Statistics of infantile or maternal mortality in Canada for the early days are not available. None were recorded previous to the year 1900, but it is certain that the death rate of women in child birth and of

Continued on page 50



WISE MEN follow the Trail of the PIONEERS

BLAZING their way through a trackless, uncharted wilderness came the sturdy pioneers of frontier days. Untiring, skillful and thorough in their efforts, they opened a trail that became a roadway to the new Western World. Wise men followed their trail with rails of steel, towns, cities and modern comforts. It proved to be their path of fortune.

As in the conquest of new frontiers, so in the making of a watch that set new standards for the old. Tavannes craftsmen pioneered the way, in 1903, to complete interchangeability for watch parts. The new method revolutionized the entire watch industry. It meant that the owner of a Tavannes could have old parts replaced by new ones which would correspond in every detail with the old.

To-day, Tavannes continues to pioneer. Tavannes craftsmen are working constantly to further perfect their product. With the finest watch factory in the world and employing over 2,000 people, Tavannes stands back of every watch it makes. At its price, Tavannes is the finest watch in the whole world. The watchmaker will verify this statement because he knows the inside facts about watches.

Wise men will own a Tavannes, the product of pioneers. Ask to see it at your jeweller's, today.



A TAVANNES
IS ALWAYS CORRECT



MAYFAIR
\$25.00 to \$40.00



MATINEE
\$35.00



LAKEVIEW
\$75.00



PICCADILLY
\$32.50 to \$50.00



CONCOURSE
\$37.50

TAVANNES WATCHES

"The Watch the Watchmaker Recommends"

TAVANNES WATCH COMPANY (CANADA) LIMITED
704-5 MCGILL BUILDING MONTREAL



BRIDE'S PROGRESS

In her fifth lesson, Peggy learns to make cakes



By RUTH DAVISON REID

Good cake-making requires proper equipment, accurate measures of all sizes, a thermometer and pans of various varieties, as described in this article.

"DO YOU remember," said Peggy to Anne, "the first morning we started this 'Bride's School for One', I said that Bob liked chocolate cake and I wanted to learn to make that? You laughed at me and said I mustn't begin making the 'frills' until I knew about the fundamentals. Now that I've been cooking fruits, cereals, meats, vegetables and other practical things, won't you let me graduate to cakes?"

"Certainly I shall; we'll try sponge and angel cakes, chocolate and spice cakes and any kind you want to know about, or think Bob will like!"

"In spite of all the names and varieties of cakes there really are only two kinds—butter and sponge cakes. The former contain shortening, eggs, sugar, flour, a liquid, and some leavening agent—that is something which makes a gas to help make the cake light. The shortening for cakes is usually butter, but for economy a pure butter substitute may be used; fats which have a distinct flavor of their own should never be used unless in a mixture containing enough molasses or spice to mask the fat. While the eggs must be sweet, there is no objection to using packed eggs, but it is a wise precaution to put each one in a saucer before it is added to the batter so that there will be no danger of adding one that is not good. A fine granulated sugar is most often used; brown sugar is often included in spice and chocolate cakes, but powdered sugar makes a dry cake. The liquid may be water, milk (either sweet or sour), molasses or occasionally fruit juice, and the leavening agent is changed according to the liquid. Baking powder is the most familiar one and is used with sweet milk or water; it is a combination of baking soda (sodium bicarbonate) and an acid such as cream of tartar, with a little starch as a filler. But sour milk and molasses contain acid in themselves; hence it is only necessary to use the soda when they are present. You will see that in some recipes we use enough soda to neutralize the acid present in the sour milk, leaven part of the flour, and use baking powder to do the balance of the work.

"Finally there is the flour, and it is most important that pastry flour and not bread flour should be used.

"Pastry flour is milled from a soft wheat, and bread flour from a hard wheat—the former makes tender cakes and pastry, but the latter is much richer in gluten, a substance which gives elasticity to flour—very necessary in bread but not in cake. Bread flours are heavier than pastry—seven-eighths of a cup of bread flour equals one cupful of pastry

flour by weight—and so it will make quite a difference which one was used in a recipe. In all the recipes I give you for cakes and pastry of course I mean pastry flour.

"Now that we have discussed ingredients, let us consider this recipe for plain cake—and from it we may learn about methods of mixing and baking.

Plain Cake

$\frac{1}{2}$ cupful shortening	$2\frac{1}{2}$ teaspoonfuls baking powder
$\frac{3}{4}$ cupful sugar	$1\frac{1}{2}$ cupfuls pastry flour
2 eggs	$\frac{1}{4}$ teaspoonful salt
$\frac{1}{2}$ cupful milk	$\frac{1}{2}$ teaspoonful vanilla

"I have mentioned the measurements a number of times, but these are so important that I am repeating the instructions.

The flour should be sifted into a bowl, then measured by piling lightly in the cup, and the cup levelled with a spatula. The sets of spoons in tablespoon, teaspoon, half and quarter teaspoon give a quick and accurate measure of the baking powder, salt, spices, etc. These, too, are levelled with a spatula. Fats are most easily reckoned by partially filling a cup with water, then adding the shortening until the water comes to the top of the cup. For instance, to measure one-third cupful of fat, put two-thirds cupful of water in the cup, then fill with fat. Small amounts, such as eighth cupfuls, may be measured in tablespoonfuls, packed solidly and levelled.

"After the recipe for a cake is decided upon, the oven should be started heating, all the necessary utensils gathered together and the pans prepared. The accurate measurements of the ingredients are made, after which comes the important process of mixing.

"First cream the fat—I don't mean melt it, but beat it well until it is as light as whipped cream. Next add the sugar in small amounts, beating it in until it is a smooth

light mixture. The fat makes the cake tender, the sugar makes it fine-grained, that is if not too much is used; a cake is often spoiled by an excess of sugar. Next the eggs are added to lighten the mixture; they may be beaten together until thick and lemon-colored, and added to the shortening and sugar, or separated, the yolks added to the shortening and sugar, and the stiffly beaten whites added after the flour."

"What method do you think is best, Ann?"

"Well, the first one is quicker and I find it gives a very even-textured cake; the second method perhaps makes the cakes more fluffy. Up to this point you cannot beat the mixture too much to make it smooth and to incorporate plenty of air.

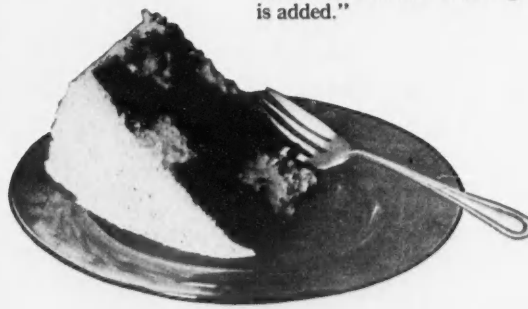
"The flour is sifted with the baking powder and salt three or four times to make it light, and then added alternately with the milk, using a light folding motion which will take in the air, not a round stirring motion. Finally the flavoring is added."

"How much beating is necessary?" asked Peggy.

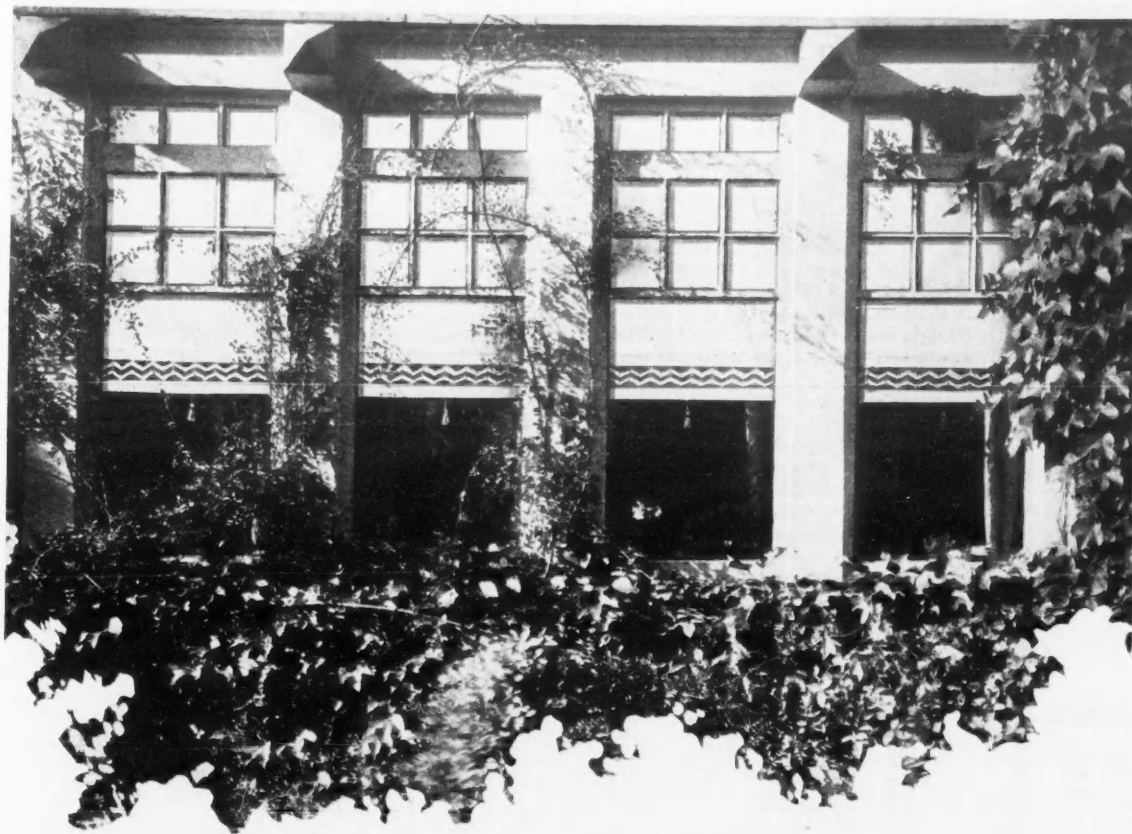
"Only enough for proper blending—any more will develop the gluten in the flour and make those 'tubes' often seen in cakes. If you are very enthusiastic about beating, expend your energy where it is needed, on the fat and sugar; a minute or two's beating is enough after blending in the flour.

"I mentioned preparing the pans; they should be lightly greased with clarified butter (that is, butter that has been melted so that the salt has dropped to the bottom), then floured to absorb any excess fat. Very often I line cake tins with oiled paper lightly greased and cut to fit the pan; then the cake is very easily removed from the tin.

"There are two more points to remember before baking the cake. When the liquid and baking powder, as soon as united, begin to make the carbonic acid gas which helps to lighten the cake, the batter should be put in the oven at once or placed in the refrigerator if for any reason the baking must be delayed. The second (Continued on page 72)



"HEESHADES" ARE USED EVERYWHERE IN BEAUTIFUL HOMES



The House with the Lovely Windows

YOU have seen that house many a time . . . the house whose windows attract you . . . and make you wonder what interesting people live there . . . they radiate beauty and comfort and happiness. The architect who designed the house is only the beginning of things . . . carelessly treated windows mar the beauty of the home both inside and out.

Inside, the careful diffusion of light, through translucent shades, makes that room a place of refinement and beauty, a restful area without glare or intrusion of strong light. It has been the aim of the makers of Heeshades to produce a shade ideal, that would not only be durable and easily washed with soap and water but could be produced in a wide range of colours to fill the needs of the interior decorators' most artistic schemes.

The Super-Art Cambric Window Shade, with its thirty different colours, fulfils all the

qualities of the perfect shade. Superb effects in room treatment have been brought about through the agency of the window shade, and its diffusion of soft colour tones that blend into harmony the separate colours in the room. The most eminent interior decorators endorse Super-Art Window Shades.

Super-Art Window Shades . . . washable, sunfast, durable, retaining their lustre through years of wear.

GEO. H. HEES, SON & CO., LIMITED,
276 Davenport Road, Toronto.

Please send colour samples and suggestions for the treatment of windows.

Name

Address

C

Geo. H. Hees, Son & Co., Limited

Toronto

Montreal

OLDEST, LARGEST AND MOST MODERN WINDOW SHADE FACTORIES IN THE LAND

WHEN CHILDREN PLAY OUTDOORS

Some Home-Made and Purchased Equipment to Make Play Hours Worth While

By FRANCES LILY JOHNSON

IF BUSY mothers are to have peace of mind and time enough to do anything else but supervise the children, a safe place to play is essential. The ideal playground is as natural as possible, with green grass, trees for shade, and flowers to make it attractive in summer, and dry open ground in winter. The smallest toddler will find unbounded delight in helping make a garden. Each boy or girl should have a small plot in which to plant his favorite seeds and be permitted to tend them. Watching the tiny shoots develop will give an impetus to his natural interest in grow-

ous play, that gives such satisfaction to the child and is so important in developing his muscles and giving him training in motor co-ordination.

First and foremost in outdoor equipment, comes the sand box. This can be as large or as small as space permits and will always give endless enjoyment. The tiny child naturally gravitates toward it and the older child will not despise it. Probably on account of its infinite plasticity, sand is universally intriguing. The sand box can be economically made at home with very little trouble. A hollow square formed of

There should be plenty of equipment for muscular development. Big blocks, which take up too much room indoors, are possible adjuncts to the playground. The pushing and pulling involved in making houses, bridges, steps and innumerable other things, are good for the large muscles and the construction done is good from an educational standpoint.

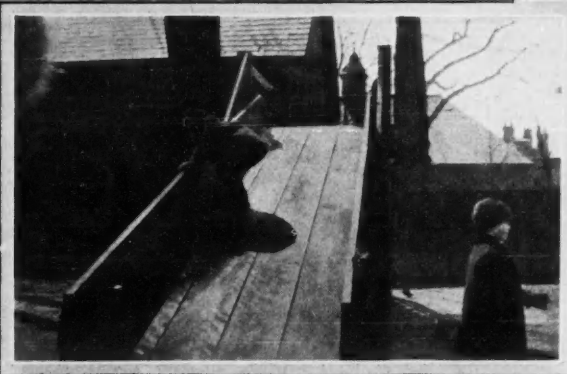
The old-fashioned swing, popular and inexpensive, is in constant use wherever it is found. If made at home, holes should be bored in the seat through which to pass the rope so that it cannot fall off and cause an accident to the



A rocking boat, which is really a board set on rockers, with a handle to cling to at each end.

ing things and lead to an appreciation of beauty and pride in possession. The child with a garden of his own is much less likely to cause his parents trouble by pulling up the plants of neighbors than one who is not familiar with and so does not love all growing things. This is something to look forward to in the spring.

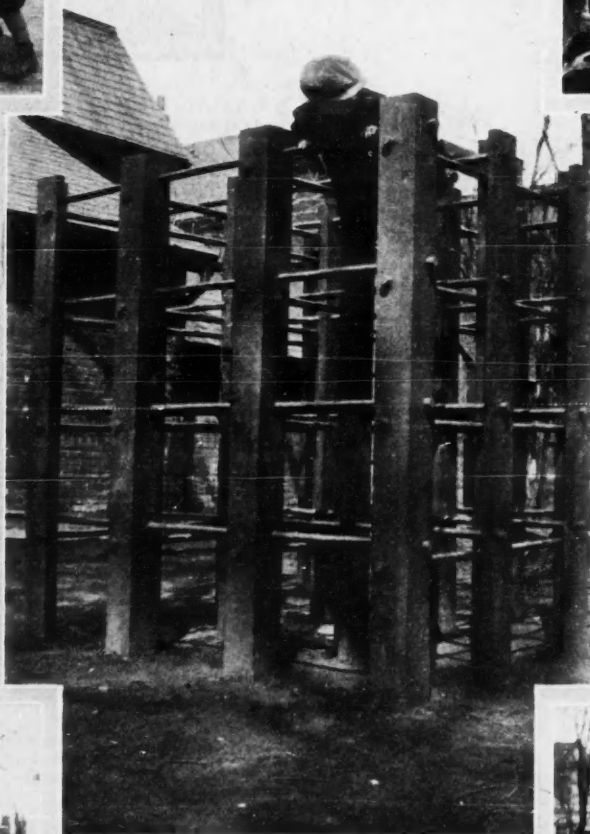
The playground need not be large, indeed in cities it cannot be very extensive, but it should be fenced. A high fence is neither necessary nor desirable as it gives a sense of oppression and is a constant challenge to climb out and explore forbidden fields, but a low open fence is a safeguard which will not give the penned up feeling that we all resent. In the freedom of such an enclosure, with the minimum of adult supervision, children are free to do as they wish and develop their own plans in their own way.



A home or carpenter-made slide is excellent, for it may be used summer and winter.

Given the playground, the next consideration is what to put in it to keep the child occupied. First of all, there must be playmates. From the time he reaches the age of three, the child craves the companionship of others his own age, and, being a social individual, refuses to remain within bounds if contact with others is denied him. Even without formal equipment the playground can be a happy place when children get together. Mischievous pranks, however, are less frequent if they have something to keep them busy.

The great advantage of the playground is that it affords more room for activity than does the playroom and so an entirely different type of equipment is possible. Apparatus can be installed which furnishes opportunity for the vigor-



One apparatus which has come into great favor is the Jungle Gym. It permits children to indulge their propensities for climbing.

dressed lumber and placed on the ground is very satisfactory. Boards eight inches wide can be fastened along its sides and supported on brackets to form a seat, if one is desired. Best of all the children can paint it themselves and so feel that they have had a share in the making. Preferably the box should be placed in the shade

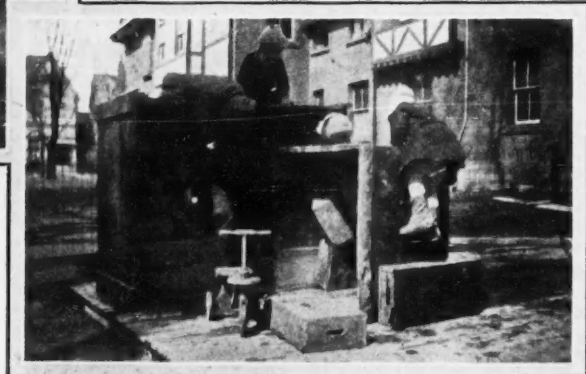
of a tree, or a pergola built over the top and covered with vines will make it a thing of beauty as well as use. Water-washed, clean sand can be secured from any contracting firm in either coarse or fine grades and should be dampened slightly from time to time so that it will hold together. Plenty of pails, shovels, spoons, pans for moulding and sieves should be on hand. A wheelbarrow and waggon in which to pile the sand and then dump it out are useful. Numerous rounded pebbles of different hues, brought from the beach, are a decided asset. They aid in the construction of sand castles and are excellent to edge the lakes, rivers and roads which take shape in the sand under eager small hands.



Children always appreciate articles that enable them to make their own fun.

occupant. A home or carpenter-made slide is excellent. It is rather expensive, but if one large and substantial enough to act as a toboggan slide in winter, is bought, the joy and pleasure which the children will get through climbing up the steps to slide down, will be ample recompense for the original outlay. The slide will remain in high favor for years.

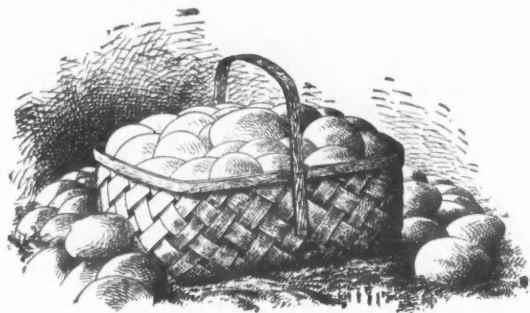
A COMBINED teeter and merry-go-round affords excellent training for leg muscles and much joyful play, as it can be shared with other children, and can be used in two ways as desired. A rocking boat, which is really a board set on rockers, with a handle to cling to at each end, is also desirable. It acts much the same as a teeter and is perhaps safer for the tiny child. Either one will provide an outlet for the superabundant energy stored up in



A large packing case about six feet by four feet and open at one side, proves a playhouse.

small bodies. Practice in balancing is supplied by a walking beam. This is readily constructed of a long scantling four inches wide and two inches thick, set up on blocks at each end so that it is off the ground. It is surprising how quickly its use gives bodily control and self-confidence.

A SUBSTANTIAL wooden or iron framework, erected at one end of the playground with plenty of clean sand beneath to minimize the danger of injury from falls, will provide support for many pieces of equipment. A swinging knotted rope or ladder of rope and wood are beloved because of the variety they offer in the way of use and entertainment. On account of their flexibility, (Continued on page 39)



OUT OF THE EGG BASKET

As delicious as they are wholesome

By ANN ADAM



Savory Eggs

BUTTER individual earthenware dishes and put in each a little chopped ham, tongue or chicken, nicely seasoned with pepper, salt and a little celery juice and if liked, a dash of onion juice. Break one egg into each dish, sprinkle with salt and pepper, put a small piece of butter on top and place in a steamer over boiling water. When the eggs are set, turn out on buttered toast and serve.

Foaming Omelette

2 eggs	¼ teaspoonful of salt
Pepper	
1½ teaspoonfuls of butter	2 tablespoonfuls of hot milk

Beat yolks until light and lemon colored, add hot milk and seasonings. Fold in firmly beaten egg whites. Heat pan, melt butter and pour in mixture. Cook slowly until set, then put in hot oven to dry; fold and serve immediately. To vary the omelette spread a filling of chopped ham, chicken or bacon on omelette before folding. Grated cheese, jelly or marmalade may also be used in the same manner.

Savory Luncheon Dish

3 eggs	2 tomatoes (when in season)
6 strips of bacon	Lettuce
¼ cupful of milk	1 green pepper
6 slices of toast	½ teaspoonful of salt
Pepper	
Boiled dressing or mayonnaise	

Beat the eggs slightly; add milk and seasonings. Cut bacon small and fry. Lift bacon from pan and begin scrambling the egg mixture, using the bacon fat. When egg begins to thicken add the bacon and when done, serve on buttered toast, first placing a leaf of lettuce and, if available, a slice of tomato on each piece of toast. Garnish with a lattice of thin strips of green pepper.

Japanese Eggs

1 cupful of cooked rice	½ pint of cream sauce
6 eggs	1 tablespoonful of chopped parsley

Boil eggs hard; shell while hot and cut into halves, crosswise. Drain and place the rice on a meat platter and press eggs down into the rice. Pour the cream sauce, to which has been added a little grated onion, over the whole dish and garnish with parsley and paprika.

Eggs in Tomato Sauce

Peel and stew half a dozen small ripe tomatoes. Strain and season with salt, pepper, one tablespoonful of butter and add a pinch of soda. Return to the fire and add two tablespoonfuls of flour blended with a little cold water and boil the mixture until it thickens. Scramble the eggs, pour the tomato sauce around them and serve at once.

Curried Eggs

Slice two onions and sauté in a little butter without browning them; add two cupfuls of chicken stock or any other white stock, and one teaspoonful of curry powder. Moisten two tablespoonfuls of flour gradually with one cupful of milk and add to mixture and cook until smooth. Remove the shells from six hard boiled eggs, cut them lengthwise and put into sauce. Simmer until heated through.

Stuffed Eggs

½ dozen hard cooked eggs	1 slice of bacon
1 can of spinach	1 teaspoonful of salt
1 small onion	2 tablespoonfuls of vinegar

Cut the eggs in halves and remove the yolks. Cook the greens until tender and divide in two portions. To one portion, chopped, add the bacon fried crisp and chopped, the onion minced and cooked in bacon dripping, the salt, vinegar and egg-yolks mashed. Pile the egg whites with the mixture, place in the oven to reheat, and serve on a bed of greens, using the other portion of cooked spinach, seasoned to taste.



*"Leaves breath sweet,
teeth clean
and white"*

Writes Mrs. C. W. Shelby
of Plattsville, Ont.

Gentlemen:

Having used Pebeco constantly for fifteen years, it has grown to be like an old friend whose companionship I can ill-afford to lose.

As a child my teeth were subject to a coating of tartar. Despite the fact that I brushed them daily, this coating could not be removed. Finally an aunt, who is a prominent nurse in New York City, advised the use of Pebeco. After using it regularly for a few weeks, the cloudy film and tartar disappeared, the condition of my gums was greatly improved and today I have a row of even, white teeth of which, they tell me, I have reason to be proud.

During these 15 years I have recommended Pebeco to scores of people, and I shall continue to recommend it, not only because it has improved the appearance of my teeth 100 per cent, but because of the clean taste it leaves, and the way it has preserved the condition of my health generally.

Yours very truly,
(Signed) Mrs. C. W. Shelby



How delightful to know that your teeth are white and healthy, your breath sweet and clean

Your mouth feels clean, cool, refreshed for hours

THE first time you brush your teeth with Pebeco, you taste its salty tang. Your whole mouth feels cleansed—invigorated.

For hours this cooling moisture keeps up.

A special ingredient in Pebeco stimulates a full, normal flow of saliva. This saliva is alkaline. It protects the enamel of the teeth by neutralizing harmful mouth acids.

Day and night Pebeco keeps this natural fluid of the mouth at work cleansing in between your teeth and way back in your mouth beyond the reach of your tooth brush.

Pebeco leaves your whole mouth in a tingling, healthy condition. It keeps teeth white and sound. Get a tube and use it twice each day.

Distributed in Canada by Lehn & Fink (Canada) Limited, for the owners of the Canadian trade mark "Pebeco."

Lehn & Fink Radio Program —
WJZ and 14 other stations associated with the National Broadcasting Co.,—every Thursday evening at 8 P. M., Eastern Time; 7 P. M., Central Time.



Keeps the mouth YOUNG!

All rights reserved by Lehn & Fink, Inc.



Boncilla

A name
that lives
in the daily choice
of thousands of
Dainty Women

First gaining wide-spread admiration as part of the Boncilla Beauty Treatment in use with the famous Boncilla Clastic Pack, these leading Boncilla Preparations (Cold Cream, Vanishing Cream and Face Powder) have steadily become the first choice of many—for regular daily dressing table use. And now Boncilla Cleansing Cream, which was introduced some months ago, has quickly won thousands of friends who appreciate the high quality of products that bear the name "Boncilla."



Boncilla Cleansing Cream

A definite purpose face cream, of remarkable cleansing properties, fragrance and charm. Searches the pores, removes secretions and previous cosmetics, dust and perspiration—the first requisite to a good complexion.



Boncilla Cold Cream

Keeps the skin soft and smooth in all weathers. A pure, fragrant skin emollient of quite superior quality.



Boncilla Vanishing Cream

Every woman who uses this delightful Cream instantly perceives its high quality. Greaseless and invisible, it soothes and protects the skin and forms the perfect base for face powder.



Boncilla Face Powder

What a charm there is about this truly delightful face powder! Its zephyr-like softness, silky fineness and exquisite perfume have won for it an enthusiastic preference. If you have not experienced the quality of this Boncilla Preparation, you should buy a box at the first opportunity.

These Boncilla Preparations, including the Boncilla Clastic Pack, are obtainable at all Druggists and Toilet Counters, in a number of sizes and to suit your purse and convenience. Give "Boncilla" preparations a place on your dressing table—you, too, will be delighted and satisfied.

Canadian Boncilla Laboratories Ltd.
Toronto

24

Making Your Own Christmas Cards With Original Greetings

There is the same air of personality about the hand made card as the hand-made gift

By MARY ELIZABETH COLMAN

NEVER more than at Christmas is the old saying true, "The gift without the giver is bare," and never more than at this joyous season is it the loving thought behind a token that makes the day gleam and glow for the loved one remembered.

Of late years, since the war, the lovely and sensible fashion of inexpensive gifts rich in thought and meaning has grown steadily, and of all such gifts the hand-made Christmas card is the most fitting and most treasured—it can be made to convey so much of love and beauty in such varied ways.

One need not be an artist to succeed in this charming craft—unusual and delightful cards can easily be made by the veriest amateur.

To work with comfort and efficiency it is necessary to provide oneself with all the needed tools and material before beginning, and to have a large flat table to work on.

Have at hand:—

Sharp scissors
Sharp knife
Ruler (Preferably one with metal edge, it will be truer)
Smooth wrapping paper (to experiment on)

Correspondence cards with matching envelopes

Craft paper (Pale gray, green, red, buff, tan, red and white are good colors to have)

Heavy-weight mounting paper

White drawing paper or good note paper

Christmas seals
Narrow ribbon of assorted colors

Good paste or glue

Brushes

Clean little cloths

Blotting paper

Black lettering ink such as draughtsmen use

Gothic lettering pen-nib and fine lettering nibs (Only experiment will show just what particular nib suits your hand best.)

Pens and sharpened pencils

If you have some good snap-shots, have them on hand too. A picture of the baby, or of grandmother, or of some loved and favorite view will bring pleasure to many.

Now we can begin.

FIRST let us make a delightful and original card and envelope using our craft paper.

To make the cards, mark off on the paper oblongs 5x3½ inches, and cut them by scoring the lines with a sharp knife held along the edge of the ruler. Fold each piece into a booklet 2½x3½ inches.

For the envelope draw an oblong 7½x3½ inches. Divide it into three equal parts, each 2½ inches wide and 3½ inches high. From the central strip draw out lines at right angles at each side to make a cross-shaped piece 10½ inches long with arms projecting 3½ inches. (Pattern mailed on request) From one of the 3½ inch ends of the cross cut out a little tab ½ inch wide and 1¼ inches long, and make two slits ¼ inch apart and ¾ inch long on the opposite end, 2¼ inches from the end (see pattern . . .).

The folder is to be placed in the central part, the sides folded over, and then the ends. The tabs fit into the slit, and the stamp placed over it seals the envelope. It is necessary to score lightly with the knife each line where the envelope is to be folded, on the inside. This ensures accurate folding.

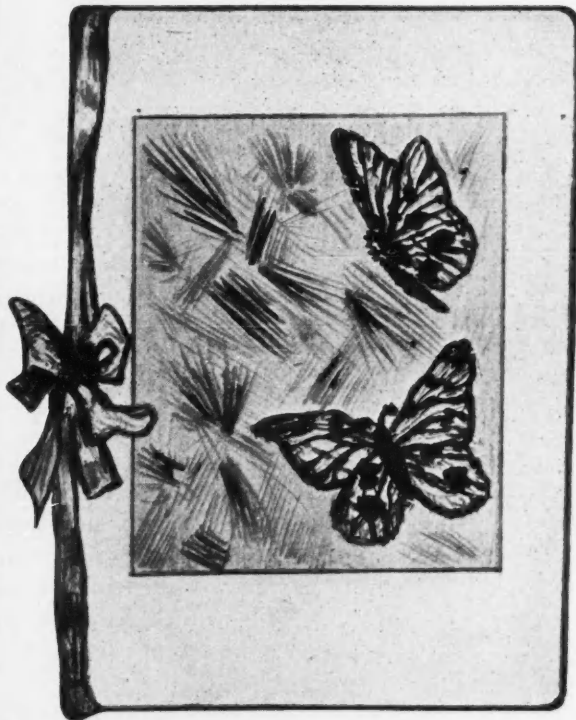
Narrow red ribbons, 7 inches long, threaded through narrow slits (as illustrated) hold the card in place when the envelope is opened.

In the upper left-hand corner of the cover of the booklet put a holly-wreath seal, across the page write *Greetings* in pretty lettering, and add the year in the lower left-hand corner.

In the left-hand side of the inner page write a Christmas greeting (the one entitled "A Wish" was written for this card and fits nicely), lettering with a fine pen. Put your name and address on the opposite page.

You can easily see that this pattern lends itself to many variations. The size may be increased, and the card, instead of being a plain folder might be, for a child's delight, a gaily decorated Christmas-tree (see illustration).

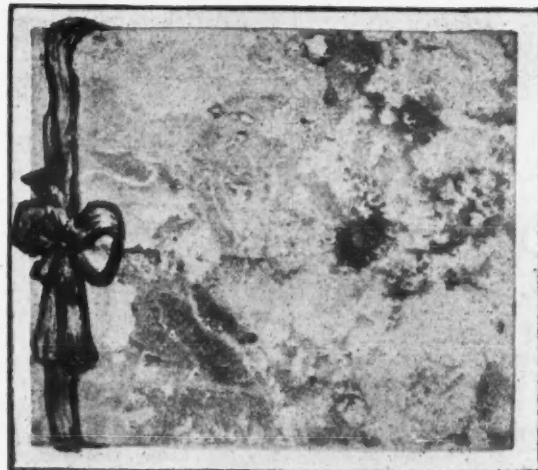
Use mounting paper to make a card with your snap-shots. Cut a piece the size you wish for your page, fold it accurately, and cut out of the front page a "window" just smaller than the snap you wish to use. Mount the picture on another piece of mounting paper, and paste it firmly inside the first page. Trim the edges. This will give you a much neater and better finished job than just pasting the snap on the outside of the cover. If you will now make an inside folder of white (Continued on page 44)



Thistle-down and embroidered or paper butterflies under glassine make an original and beautiful card.



At left, a Christmas tree card or bookmark that will particularly delight children. At right, a home-watered paper in interesting colors and just enough gold to make it "Christ-massy."



Unbroken Slumber—All Night Long—

No more cold to disturb his rest; no "dosing" to disturb his stomach.



Thanks to the Magic in Mother's Finger-Tips

*For all
the Colds
of all the
Family!*

BABIES' colds must not be neglected. Besides the trouble and discomfort they bring, there is always the risk of croup, bronchitis, or earache—or even worse diseases that so often start with just a common cold.

But too much "dosing" is also dangerous; it is so apt to upset delicate little stomachs. The only safe plan is to treat all colds at the first sign—but externally—with Vicks VapoRub.

Acts 2 Ways at Once

Rubbed on the throat and chest at bedtime, Vicks acts through the skin, very much like an old-fashioned poultice, "drawing out" all tightness and soreness.

At the same time, Vicks is vaporized by the warmth

of the body, and inhaled, for hours, direct to the inflamed air-passages, loosening the phlegm, clearing the head and easing the difficult breathing.

It is a stubborn cold indeed that can resist this double, direct action; most cold-troubles yield by morning.

Equally Good for Adults

While Vicks was used at first largely for children's colds, actual use in millions of homes for over twenty years has proved it just as effective for the cold-troubles of adults. Used in time, it almost always checks a cold before serious complications can develop.

For free sample, write
Vick Chemical Co., No. 1
Garden St., Greensboro,
North Carolina, U. S. A.

VICKS
VAPORUB

NOW OVER ²¹~~17~~ MILLION JARS USED YEARLY



Don't "tell" your daughter about feminine hygiene

... it is less embarrassing to hand her this booklet

A DAUGHTER'S ignorance of physical facts can usually be traced to a mother who has allowed such information to come from chance companions. And so often it is wrong or incomplete information. But any mother can solve the problem of "telling", quickly and without embarrassment. Simply send for the free booklet, "The Newer Knowledge of Feminine Hygiene".

Risks that women run are banished by Zonite

Physicians recommend feminine hygiene as a healthful practice. But they do not countenance the use of poisonous antiseptics such as bichloride of mercury and the compounds of carbolic acid. Because the caustic action of these poisons tends to deaden sensitive membranes and form irreparable areas of scar-tissue. Unfortunately, many women, seeking a real, surgical cleanliness, unwittingly run these terrible risks.

What a blessing if these women could be told that Zonite answers their great need. Here is an antiseptic that is absolutely non-poisonous and safe on delicate internal tissues—a true germicide that assures the utmost in hygienic protection.

Free informative booklet

Send coupon now for the feminine hygiene booklet—free, frank and scientific. Zonite Products Corporation, 165 Dufferin Street, Toronto.

Use Zonite Ointment for burns, abrasions, insect bites or chapped skin. Also a powerful deodorant in vanishing cream form. Large tubes, 50c.



In bottles 30c, 60c, \$1.

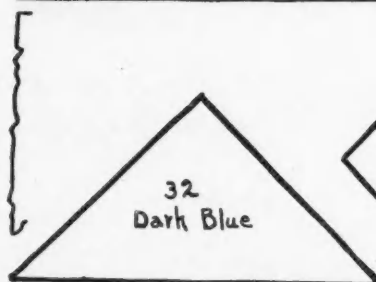
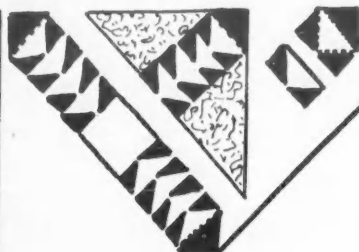
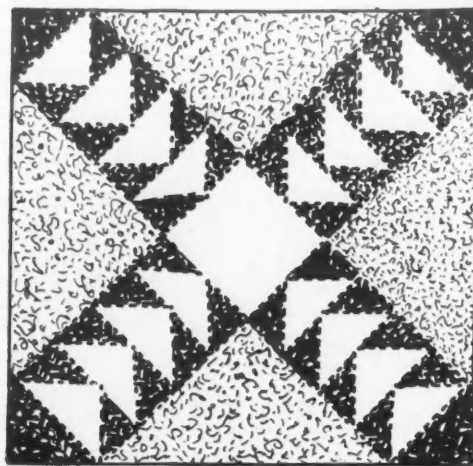
ZONITE PRODUCTS CORPORATION 302
165 Dufferin Street, Toronto
Please send me free copy of the Zonite booklet or booklets checked below.

- ☐ The Newer Knowledge of Feminine Hygiene
☐ Use of Antiseptics in the home
(Please print name)

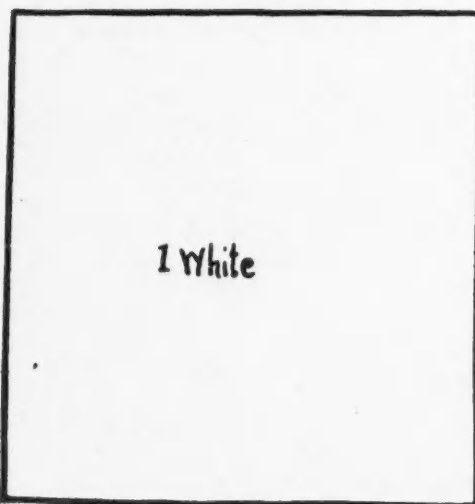
Name.....
Address.....
City.....Prov.....

The Chatelaine's Patchwork

Second in a Series of Traditional Quilt Patterns
in Actual Size

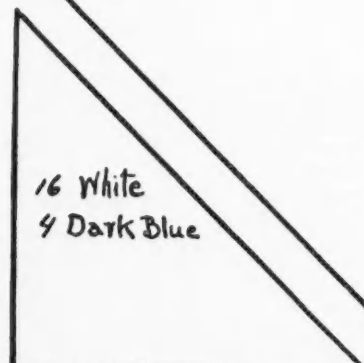


32
Dark Blue



1 White

4 Light Blue



16 White
4 Dark Blue

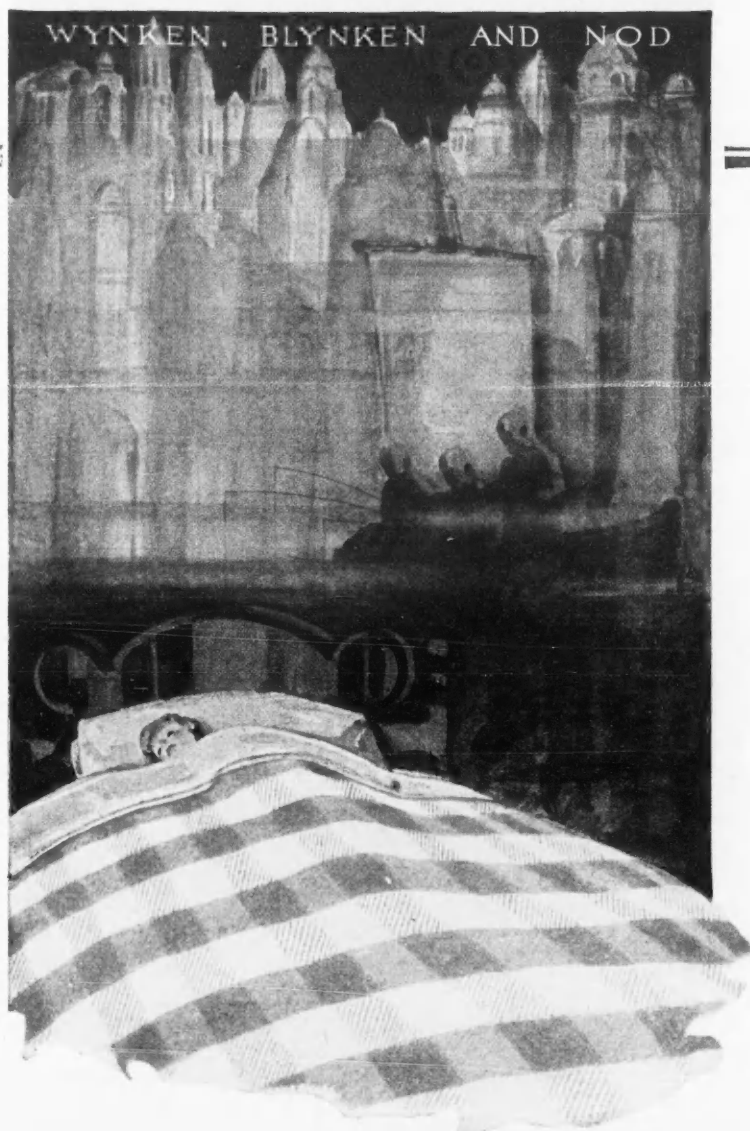
Wild Goose Chase

The "Wild Goose Chase" pattern is a well-known design in the country districts of Canada, and has almost as much local significance as our "Maple Leaf," although it is well-known the continent over.

This is a twelve-inch block, an especial favorite for a little patchwork pillow or chair seat. Or it makes a very attractive quilt set together with alternating twelve-inch squares of the light blue, really more effective than with white squares, which are the usual choice.



Of course, other colors may be substituted — any dark and light with white "geese." This pattern is pieced in the manner shown in the very small sketches, being mostly a problem of sewing tiny blue triangles onto white ones, and joining them properly into strips.



The illustration above is reproduced from a series of two pictures painted for the makers of Mossfield Blankets and Comforters. "Seen Things at Night" and "Wynken, Blynken and Nod" beautifully printed in four colors on heavy plate paper, square finished, size 4" x 14" and ready for framing, make a lovely pair of pictures for a child's bedroom or nursery. You may have this pair by sending your name and address with 10c. to cover postage and wrapping. If you will, we would like you to send your dealer's name also.



Blankets and Comforters

Drifting, dropping off to dreamland leaving all the world behind you slipping silently through peaceful, rosy realms of half-asleep. That's the ecstasy of comfort, ease of mind and ease of body, fitting ending for today and for tomorrow perfect start.

If, of ease, you'd know the utmost, take your rest beneath The Mossfields. In their fleecy down contentment seems to dwell.

* * * * *

Many attractive colorings and patterns are obtainable in The Mossfield Blankets and Comforters. At most blanket counters you may see their beauty and examine their quality—pure virgin wool, with just the right nap for the longest wear and greatest warmth.

PORRITTS & SPENCER (CANADA) LIMITED
Hamilton, Canada



Face
powder
that clings.....
and clings.....
and clings.....

THE base of Lanolin, the most expensive, soothing ingredient used in the finest tissue creams, makes Kissproof the most adhesive of all powders.

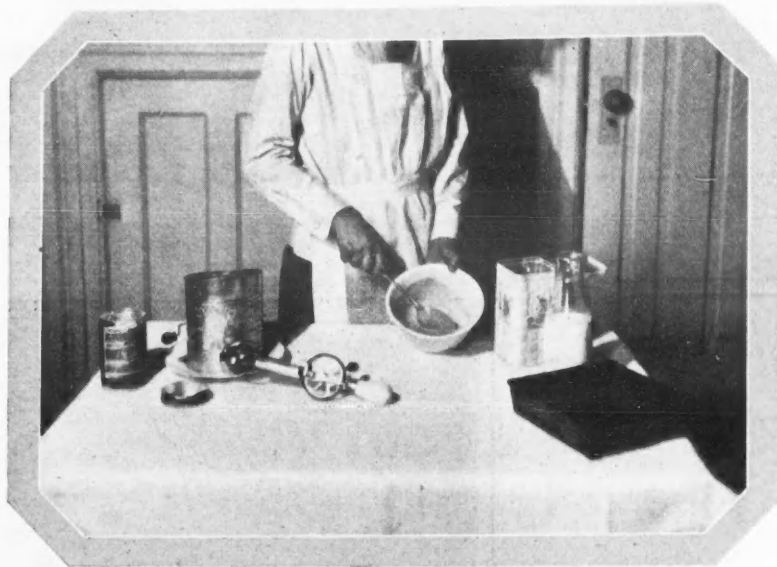
It clings to your skin giving it a new tone—a soft transparent depth—a clearness which will enrapture you.

Kissproof is the softest, most delicately feminine of all Face Powders. As fine as star dust, it melts into your skin making an instant improvement in your complexion, with no sign of how it has been secured.

Get this new type powder. All the best stores have it. The price is but \$1.00.

KISSPROOF, INC.
489 St. Paul St. W., Montreal
Paris New York Chicago

Kissproof



Yorkshire puddings are easily mixed, but the batter must be thoroughly beaten if the best result is to be obtained.

Why Not a Pudding with the Meat?

The Yorkshire and many other puddings make a welcome addition to the meat course

By SYBIL GAYFORD RHIND



WHAT would John Bull think of his roast beef without any Yorkshire pudding? Not much you may be sure.

In Canada it is unusual to serve with roasts anything except vegetables and gravy, but in England there are special puddings served as an accompaniment to many meat dishes. There is much to be said for this Old Country custom, these puddings, when properly made, are deliciously light and fluffy, easily digested, and, although not served with the main idea of making the meat go farther, they certainly do accomplish that purpose.

Puddings served with meat are a great help where there are small children who should not eat much meat, or people who are not able to eat meat at all, as, served with gravy and vegetables they form a substantial meal. Some people will tell you they do not care much for this idea of serving puddings with the meat course, but this is often because they have not tried the lightly and delicately made ones. There is nothing more unappetizing than these dishes when heavy and soggy.

Try some of the following dishes for your family; they will welcome them as a happy change, and you will find a reduction in the meat bill. If directions are carefully followed there will be no failures.

Yorkshire Pudding—To be served with roast beef. Take two eggs and beat till fluffy, add a quarter of a cupful of milk, and one tablespoonful of cold water. Sift one cupful of flour with a pinch of salt and one teaspoonful of baking powder. Beat the flour, a little at a time, into egg mixture, until this mixture is as stiff as an ordinary cake batter, then thin this down with milk until it is the consistency of thick cream. Take a square tin—size eight inches by eight and two inches deep—pour half a cupful of hot fat from the roast into the pan and pour in the batter. Bake in a moderate oven for half an hour. The pudding should rise and be well browned. It should be served immediately it is ready as delay toughens it and causes it to fall. In olden days this pudding used

to be cooked underneath the roast so that the gravy dripped on to it, but pouring the hot fat in the tin answers the same purpose.

Richer Yorkshire Pudding—If eggs are cheap and you desire a more eggy mixture try this. Take three eggs and beat them well. In another bowl, put three tablespoonfuls of flour, sifted with a pinch of salt, and one teaspoonful of baking powder. Stir the eggs into dry ingredients; mix until smooth and thin with milk till the batter is the consistency of thick cream. Pour hot fat into the tin and cook the same way as plainer pudding. All batter puddings are best made a little while before they are cooked. Half an hour's standing improves the texture.

Boiled Batter Pudding—Beat, till very light, two eggs, add half a cupful of milk, stir in gradually one cupful of flour which has been sifted with a pinch of salt, and one teaspoonful of baking powder. Beat till very light, then thin down with another half cupful of milk, making batter like a very thick cream. Dip a cloth, free from any holes, into boiling water, then flour it well, pour batter into this cloth, tie the top securely with string allowing room for pudding to rise, plunge into rapidly boiling water and boil for one hour. In this way the lightest pudding is made, but if preferred the batter can be poured into a greased pudding basin—one having a rim round edge is best—cover with greased paper, then a floured cloth, and steam for one and a half hours. Serve at once. This amount will serve four people.

Norfolk Dumplings—To be served with lamb or veal stew, and roast or boiled meat. This is the real Norfolk recipe, and when followed the dumplings are light and delicious. Take two cupfuls of flour, add a pinch of salt and four teaspoonfuls of baking powder; sift well. With a knife,

cut in two dessertspoonfuls of lard. Mix to a smooth batter with about two-thirds of a cupful of fresh milk. Turn on to a slightly floured board and knead lightly, then shape into small balls. Steam for twenty minutes in a steamer, or twenty-five minutes in top part of double boiler. If desired, the mixture can be made just thin enough to drop from a spoon on to the top of a meat stew, then cooked from twelve to fifteen minutes with the lid on tightly. Care must be taken that the meat is on top of the stew, and the mixture dropped on it and not into the liquid as upon this depends the lightness of the dumplings when cooked in this way. Serve at once. The best way to be sure of lightness is to cook the dumplings in the steamer. If any are left over, toast them. When buttered they are just like crumpets.

Kentish Suet Pudding—To serve with roast or boiled meat. Take two cupfuls of flour, sift with one teaspoonful of baking powder and a pinch of salt, add one heaping cupful of finely chopped, best, beef suet. Mix with sufficient cold water to make a batter of the consistency of a stiff cake. Pour into a well-greased pudding bowl, with ridge around the top; leave a little room for pudding to swell; cover tightly with buttered paper and floured cloth, steam for one and a half hours. Turn the pudding out of the bowl and serve at once. Care should be taken that the suet is very finely chopped, otherwise it does not dissolve completely in the steaming.

Baked Suet Pudding—To be served with any meat dinner. Make a batter as for Kentish suet pudding, turn on to floured board, roll out and then shape as for a jelly roll. Place on greased pie plate, bake in a moderate oven until cooked through and golden brown. This pudding has a crisp crust to it which appeals to many tastes.



Left to right—1. Patent buttoned boot with natural calf or white top or in all white buckskin. 2. Small child's shoe in patent or white kid. 3. For the older child, a strap shoe in patent, tan calf or white buck. 4. Baby's strap shoe in chocolate, white or black kid; white or black patent. 5. Serviceable oxford in gun-metal or tan calf; smoke, leather or patent. From The Hurlbut Company, Limited, Preston, Ontario.

The Winter Wardrobe for the Younger Fry

Continued from page 21

six-year-olds, from Children's Wear Limited.)

Elusive is the coloring of a shot taffeta, green and mauve, with ruffles and rosettes, panel and bindings of itself. The crush girdle holds in the fulness at the lowered waistline and frills hold out the bottom of the skirt. Top left, from Children's Wear Limited.)

Narrow, rainbow-tinted bands of georgette are fagotted together, used at the neck and waist of a pink georgette frock which is worn over a pink china silk slip, and there is quite a small bow with quite long ends, made of the georgette. (Top left, from Dresses Limited.)

Making Our Own Gifts

Continued from page 13

you will find them extremely effective, though it may mean a good deal of work unless your "masses" are fairly large.

Candle Shields

ANOTHER very simple thing that is always appreciated is a pair of candle shields. They are really fascinating to make and have the great advantage that your colors and designs may be selected to suit the room for which they are intended. It is quite out of the question to find exactly what you want in the stores, and even if you do, the price is apt to be a bit staggering.

Wire frames for candle shields can be had from the fifteen-cent store as a rule, in various sizes and shapes. Having selected a suitable pair, make sure that the clips on them are in good order. The next thing is to cut out two pieces of strong wrapping paper to fit them. The paper should lie just in the frame, not over-lapping the edges. Should the two frames be exactly the same size, as they should, only one pattern will be needed. When this fits properly lay it on a sheet of parchment paper and trace a line round it with a hard, sharp pencil. Cut out two parchment shapes and try them on the frames.

The next thing is to get the outline of the design you are going to use on the parchment. One good way is to draw it first of all on the paper pattern you made before cutting the parchment and, when you have got the drawing to your liking, transfer it to the parchment by means of carbon paper. In this way alterations can be made without spoiling the parchment, and the designs on the two shields, being traced from the same pattern, will be exactly alike.

Then go over the traced outline with a

fairly coarse pen and India ink. The coloring may be done with either water-colors or oils, used in the ordinary way, but what I have found to be better than either are the water-proof colored inks used by architects to color their drawings. These come in several colors and, by mixing them, the most delightful tints may be obtained. They should be put on with a brush, just like water-colors, and you will find that two coats give a better effect and lie more smoothly than one.

Having finished your designs and allowed them to dry they should be given a coat of white shellac, if you have used oils or water-colors. The drawing inks are already water-proof and need no shellac, which is yet another point in their favor. Next tack the parchment to the wire frame, using an over-cast stitch and keeping close to the edge. When securely in position, a finishing strip of gilt braid or gimp should be doubled over the wire frame to conceal the overcasting. This should be sewn with gold-colored silk thread with almost invisible stitches on the front side. Again make sure that the clips are in good working order, see that the wire frames have not been bent, and your shields are complete.

Of course, there is one disadvantage in making your own Christmas presents, and that is, that as soon as your friends hear of it, you are deluged with requests to make some for them too. At times these requests are so urgent, that they almost amount to orders; and, indeed, there is more than one large firm of interior decorators anxious to get in touch with people who will make lamp-shades and candle-shields to order. I know a girl out in Victoria, B.C., who has been deluged with orders for the past four or five years, and she's making a very good thing out of it, too!

DECORATIVE VALUE QUALITY UTILITY



"RED SEAL" CERTIFICATE OF VALUE

This Tag guarantees the interior of this "RED SEAL" Chest to contain 70% first quality 3/4-inch Tennessee Red Cedar Heartwood, in accordance with the recommendations of the Better Business Bureau.

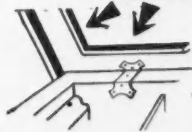
That this Chest is made up of solid Walnut of the highest quality, and scientifically kiln-dried. That it is built on the "jock-tight" principle, which makes it dust-proof and damp-proof. That the Workmanship and Finish of "RED SEAL" Chests are of the highest order.

70% Highest Quality Aromatic Red Cedar Heartwood Panels 3/4 in. thick

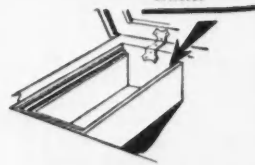
Note the 3/4" Red Cedar panels shown in white



This moulding inside the lid assures a tight fit, making chest dust proof and damp-proof



This tray has proved very convenient as a container for small articles



The lock-tight corner construction makes for greater rigidity and strength



"RED SEAL" Cedar Chests are the standards of excellence wherever chests are bought and sold all over Canada. They are the acknowledged leaders everywhere. "Red Seal" Chests introduced the three-fold values of house decoration, quality in construction, finish and design, and utility—a place in every room in the house.

Now comes an added Value—extra thick Red Cedar panels. Internationally known experts have been investigating the value of Tennessee Red Cedar, and in conjunction with the Better Business Bureau have laid down the recommendation that 3/4-inch panels make the ideal Chest.

We are glad to take the lead in conforming to the specifications of these experts, and from now on "Red Seal" Cedar Chests will carry the Certificate of Value. Look for it and assure yourself of a genuine "Red Seal" Chest.

Dealers all over Canada carry "Red Seal" Cedar Chests. There's a design for every need.

The Honderich Furniture Company, Limited
Milverton Ontario

RED SEAL Cedar Chests

RH-88



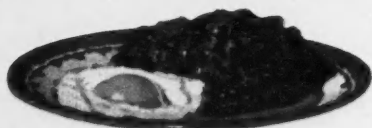
IT PAYS TO INSIST IF YOU WANT THE BEST

Those ripe, luscious peach halves and those juicy slices you always get under the DEL MONTE label are no accident! They're the natural result of warm, sunny days, endless care in the canning process, a syrup exactly suited to the flavor—needs of this popular fruit. That's why DEL MONTE Peaches are so uniformly good, year after year—why it pays in menu-satisfaction, to be sure you get this well-known brand.

Packed—
for convenience
—two ways
HALVED &
SLICED



— and what meal could ever be dull — with over 100 varieties of DEL MONTE quality foods to choose from!



SPINACH

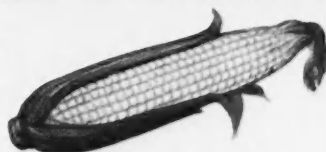
DEL MONTE Spinach, for instance, puts a garden of springtime "greens" on your pantry shelf. No extra work to serve them, either—no washing, picking over or cooking. DEL MONTE Spinach is simply the finest spinach grown (we use 2 lbs. of raw spinach for every large-size can) all cleaned and ready to serve at a moment's notice. Just heat and season to meet your individual taste.



PEAS

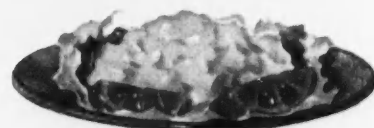
DEL MONTE Peas, too, represent a real advance in canning. Instead of grading for size, we pack two special "blends"—not only keeping the appearance of peas right from the pod, but the more distinctive flavor of various sizes packed together.

If you're ever in a hurry—or want to serve something different—or feel tired of old favorites—it's nice to have new recipes to try. "The DEL MONTE Fruit Book" and other folders in our special recipe collection are full of quick, easy menu suggestions. May we send you copies—free? Address Dept. 36-N, California Packing Corporation, San Francisco, California.



CORN

And then DEL MONTE Corn—an other everyday vegetable that's mighty good to eat. Here's all the sweet, milky goodness of young, tender kernels—as fresh and tasty as the best garden corn. You'll like its real corn flavor—its thick, creamy "body".



CRUSHED PINEAPPLE

And remember, DEL MONTE packs Crushed pineapple as well as Sliced. Both are the best of Hawaiian fruit, but Crushed gives you a special opportunity to prepare those "surprises" that add a new touch to an otherwise usual meal. Serve it in fruit cocktails, as a side dish with meat, in salads and drinks, or chilled as a breakfast fruit. There's no end to the treats it can bring to your table.

JUST BE SURE YOU SAY DEL MONTE



16 and 40 No Excess Fat



It's easy to avoid

Everybody knows that excess fat is nowhere near so common as it was. Mothers look like daughters. Slender figures are the rule. You should know how scientific research has brought this change about.

Science has discovered that a great cause of excess fat lies in a deficient gland. No starvation, no over-work can cure it. The cause must be corrected, and that lies in a gland which largely controls nutrition.

Modern physicians, in treating obesity, attack that cause. They supply the lack. That is why excess fat has so fast disappeared in late years. Slender figures are the vogue.

A great medical laboratory, years ago, embodied this new method in Marmola prescription tablets. People have used them for over 20 years—millions of boxes of them. You see the results wherever you look. There is new youth and beauty, new health and vitality. Excess fat is nowhere near as common as it was.

Do what these people have done—multitudes of them, for 21 years. They have seen the fat go, seen new youth and vigor come back. Friends all about you will testify to that.

Every box of Marmola contains the formula, also the reasons for results. You will know exactly why these good effects appear. Get back to normal weight in this scientific way. Fat is a disease. You will benefit in many ways when the cause is ended. Start now.

Marmola prescription tablets are sold by all druggists at \$1 per box. If your druggist is out, he will get them at once from his jobber.

MARMOLA
Prescription Tablets
The Pleasant Way to Reduce

WRIGLEY'S P.K. CHEWING SWEET



3 handy
packs
for 5¢

Here is a treat that can't be beat! Benefit and pleasure in generous measure!

Peppermint Flavor

Mix together the granulated sugar, salt, flour and mustard. Add the boiling water and cook until thick. Remove from the fire and add the vinegar and well beaten egg. Cook for three minutes longer. Beat in the butter and cool. When cold add one-half cupful of thick sour cream, and beat well. Chill before adding to the salad. Serve the salad very cold on crisp lettuce leaves, or where lettuce is unavailable, celery tops may be used. Also green pepper rings make attractive garnishes.

Pumpkin Pie with Whipped Cream

1½ cupfuls mashed pumpkin	¾ cupfuls of brown sugar
½ teaspoonful of salt	2 teaspoonfuls of ground cinnamon
½ teaspoonful of ground ginger	1 teaspoonful of nutmeg
1½ cupfuls of milk	2 eggs

Pumpkin pie may be made either from canned pumpkin or from the fresh vegetable steamed and mashed. To the mashed pumpkin add the brown sugar, salt, cinnamon, ginger, nutmeg and two eggs. Beat well and gradually add the milk. Line a pie plate with pastry, pour in the pumpkin mixture and bake in a moderate oven. Just before serving cover with whipped cream. This quantity will make two medium-sized, or one very large pie.

When Children Play Out-Doors

Continued from page 28

they can be used as swing or as a medium for climbing, and all kinds of acrobatic stunts can be accomplished with their aid. The travelling rings and flying bar which are part of the indoor play equipment can be moved outside and attached to the framework for the summer. They give opportunity for exercise at no additional cost. A horizontal bar on which the child hangs by his hands and over which he turns somersaults strengthens the arm and shoulder muscles and aids him in acquiring a good posture. It can be readily adjusted to the proper height for the individual child, and can be manufactured at home from a heavy wooden curtain pole.

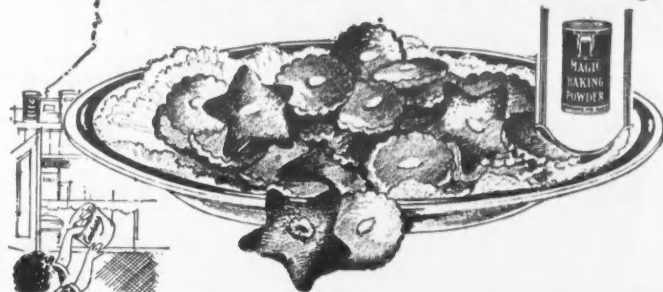
PARALLEL bars, by which to raise themselves from the ground, swing back and forth by the arms and travel from end to end alternately by hands and knees provide endless healthful occupation for children and are not prohibitive in cost. A small ladder, too, can be made to serve many purposes. A child loves to walk from one rung to another when it is lying on the ground. He enjoys climbing it, using in the process, all his muscles, and if it is fastened over head he can hang by his hands and travel from rung to rung in that manner. As an incentive to all 'round exercise, it can not be surpassed.

ONE apparatus which has come into great favor is the Jungle Gym. It is a combination of vertical and horizontal ladders, especially designed to permit children to indulge their propensity for climbing with the least possible danger. It has apparently solved the problem of providing this type of activity. Not only do children learn to climb it but when they have mastered its intricacies, they acquire great assurance and skill in managing their bodies. The only drawback is that it is costly to install.

CHILDREN appreciate in the playground, articles that enable them to make their own fun. A short time ago some children of my acquaintance were given a large packing case about six feet by four feet, and open at one side. They set it up on end and spent the whole of the first day up on top of it or climbing up and down by means of steps made from large blocks. Next day the idea of using it as a house emanated from the six year old girl, and the neighborhood was combed to provide the materials

Continued on page 43

Puzzle-Find the Child Who doesn't like them!



THERE may be, here and there, some boys and girls who take no interest in the Cookie Jar. But such children are almost as rare as six-foot Eskimos. The delectable cookie takes high honors as a 'tween meal or pre-bedtime snack for growing children—light, not too sweet, wholesome, easily digested. And then, of course, for the school luncheon bag, a few cookies are always sure of a boisterous welcome.

COOKIES

½ cup butter	2 cups flour
1 cup sugar	2 teaspoons Magic Baking Powder
1 egg	¼ teaspoon salt
1 tablespoon milk	1 teaspoon extract lemon or vanilla

Cream butter and sugar together, add milk to beaten egg and beat again; add slowly to creamed butter and sugar, add flavoring, then two cups of flour sifted with baking powder and salt. If dough is not stiff enough, add a little more flour. Roll out very thin on floured board, cut with cookie cutter. Sprinkle with sugar or put a raisin or piece of walnut in centre of each. Bake 12 minutes in hot oven.

"Bake your own" with
MAGIC BAKING POWDER
for greater satisfaction and economy

It isn't the
years that make
a skin grow old
... it's weathering

SOME young faces look old—because the skin is weatherbeaten. Some older faces look young—because the skin is delightfully fresh. For the years have little to do with the freshness of the skin. It's weathering that makes the difference.

At this season of the year, with its drear rains and whistling sleet, the skinchaps—a violent form of weathering. When that happens, pat on Hinds Cream. It works magic with chapped skins. Heals the rawness. Gently smooths. Coaxes back the freshness.

But even better than that—use Hinds Cream to prevent chapping. Before going out, pat it on as a powder base. Then your skin will never chap. Pat it on at night, too—and in



Hinds Honey & Almond
Cream now 50c in Canada

A. S. Hinds Co. (Canada) Limited
Distributed by Lehn & Fink (Canada) Limited, Toronto



the morning. It'll keep your skin blessedly white—silky—young.

Try Hinds Cream. If you like, we'll gladly send you a generous sample bottle. Just fill in the coupon below and mail.



A. S. Hinds Co. (Canada) Limited
Dept. 1648, 9 Davies Ave., Toronto 8, Canada
Send me a sample bottle of HINDS Honey & Almond CREAM, the protecting cream for the skin.

Name _____

Address _____

City _____

Province _____

This coupon not good after November, 1929

One of the fine things
of life all of us can have
Good Tea —
Chase & Sanborn's
SEAL BRAND
Orange Pekoe



Maybelline
Eye-lash Beautifier

Instantly transforms lashes into a dark, rich luxuriant fringe of loveliness. Lends sparkling brilliance and shadowy, inviting depth to the eyes. The easiest eyelash beautifier to apply... Perfectly harmless. Used by thousands. Try it. Solid or waterproof Liquid Maybelline, Black or Brown, 75¢ at all toilet goods counters. Distributed in Canada by PALMERS LTD., Montreal



Do You Get Over Tired?

IN addition to the mental and physical energy expended during the day the stenographer often carries the burden of many worrying business details.

It is the worry that breaks down the nervous system, robs you of rest and sleep, and leaves you feeling tired and worn out in the mornings. Worry is the greatest destroyer of nervous energy.

You can restore the exhausted nerves by using Dr. Chase's Nerve Food. So many thousands of tired, nervous people have been helped by this restorative treatment that you can use it with every assurance that it will do as much for you.

But do not let yourself drift into mental or physical collapse. It is far easier to prevent than to overcome such a condition.

Dr. Chase's Nerve Food
The greatest of nerve restoratives



UNLIKE most of the festive occasions during the year, Thanksgiving celebrations do not achieve success chiefly through novel innovations. Sacred memories and hallowed traditions have given a special significance to Canadian Thanksgivings, and have created a whole new respect for simplicity.

Certain viands, such as turkey and pumpkin pie, are particularly characteristic of this Feast of Harvest Time; and around these important items may be built up a very simple and inexpensive menu or one quite as elaborate as the purse strings allow. The following is suggested as one likely to meet the average demands:

Grapefruit Cocktail
Roast Turkey with Stuffing
Spiced Cranberry Jelly Giblet Gravy
Glazed Sweet Potatoes
Creamed Cauliflower
Apple, Nut and Celery Salad
Pumpkin Pie with Whipped Cream
Coffee

The various fruit cocktails are amongst the most popular of appetizers, and frequently replace a soup course. Grapefruit cocktail, being one of the simplest, may be served either in cocktail glasses or in the grapefruit skin itself. Cut a whole grapefruit in half, crosswise, removing the seeds. With a sharp grapefruit knife, cut around the pulp just inside the skin, and then with a sharp fine pointed knife loosen the membrane from each section of pulp. The core and membranes may then be lifted out in one piece. Sprinkle lightly with sugar, and set aside to chill thoroughly. Just before serving, place a maraschino cherry and a salted almond in the centre of each half.

Having selected a suitable sized turkey which satisfies all the tests for tenderness, the next question is, "How shall we stuff it?" Stuffings there are aplenty—piquant bread crumb dressing, potato, apple, raisin, oyster, mushroom, sausage, celery, walnut, pecan, peanut, chestnut and many others. So that ample opportunity is provided for variety in stuffings, and new ones may be tried out from time to time.

Mushroom Stuffing

¼ cupful of butter 2 cupfuls of stale
1½ teaspoonfuls of bread crumbs
salt 1 teaspoonful of
½ cupful mushrooms chopped parsley

Melt the butter, and to it add the stale bread crumbs, salt, chopped parsley and the peeled and chopped mushrooms. Mix thoroughly.

Chestnut stuffing is particularly suitable for this time of year, and is most delicious.

Chestnut Stuffing

3 cupfuls of chest ½ cupful of butter
nuts ¼ cupful of cream
1 teaspoonful of salt 1 cupful of stale
Pinch of pepper bread crumbs

Cook the shelled and blanched chestnuts in boiling salted water. When soft, drain and mash, adding one-quarter cupful of butter, one teaspoonful of salt, pinch of pepper and the cream. To one-quarter cupful of melted butter add one cupful of

stale bread crumbs, mixing thoroughly. Then combine the two mixtures.

Celery is now plentiful, and consequently makes an inexpensive and very excellent stuffing.

Celery Stuffing

2 tablespoonfuls of 3 cupfuls of bread
melted butter crumbs
1 cupful of chopped 2 eggs
celery ¼ teaspoonful of
1 tablespoonful of salt pepper

To the melted butter add the bread crumbs, salt and pepper and mix thoroughly. Add the chopped celery, and turn the whole mixture into two well beaten eggs. Mix well.

Spiced cranberry jelly has a delightful piquancy, and is a pleasing variation from the plain jelly.

Spiced Cranberry Jelly

1 qt. of cranberries 2 cupfuls of cold
2 cupfuls of sugar water
2 sticks of cinnamon 1 teaspoonful of
whole cloves

Pick over and wash the cranberries. Place them in a saucepan, and cover with two cupfuls of cold water. Tie the spices in a small cheesecloth bag. Add these to the berries, and cook until the berries burst. Remove the spice bag, strain the juice and rub the berries through a sieve. Add two cupfuls of sugar and cook five minutes. Turn into moulds and set aside.

Glazed Sweet Potatoes

Pare six medium-sized sweet potatoes, and cook in boiling salted water until tender. Then drain, cut in halves lengthwise and place in a greased bake dish. Make a syrup by boiling together one-half cupful of sugar and one-quarter cupful of water for three minutes. Add one tablespoonful of butter. Pour half the syrup over the potatoes and bake fifteen minutes, or until the potatoes are nicely browned, basting twice with the remaining syrup.

Apple, Nut and Celery Salad

For this salad choose bright red apples. Wash and quarter them, removing the seeds. stem and blossom ends, but do not pare. Cut the quartered apples in cubes. To two cupfuls of cubed apples add one cupful of chopped celery and one cupful of chopped walnuts. Season with salt and paprika, marinate with French dressing and let stand for some time in a very cold place.

As much of the success of a salad depends upon the dressing, great care must be taken in the proper selection of one. A particularly suitable dressing for this salad is made as follows:

Salad Dressing

½ cupful of granu- ½ tablespoonful of
lated sugar flour
½ teaspoonful of salt ½ teaspoonful of
1 cupful of boiling mustard
water ½ cupful of vinegar
1 egg 2 teaspoonfuls of
½ cupful of sour butter
cream

wilderness. But can you blame him? Right there before his very eyes, his own niece clung to the bosom of that good-for-nothing Vilmar. Clung, mind you, as if the hope of Heaven depended on it!

Speech failed him and thought flew round and round in a dizzy whirl. How dared that young reprobate lead an innocent girl to destruction? How dared the son of "Red" Strom even talk to Milly Berg! It was monstrous! Beyond belief or reason! Herr Hendrick opened his mouth to say as much but old Marianna who had drawn to his side, checked him with her enigmatic smile. One wrinkled hand on his arm, she whispered: "Where there's two culprits, there's no so much fear of tattling."

Hendrick was scandalized. He actually gasped. "Marianna! why Marianna, good woman, it amounts to bribery. As I live, you're asking me to shield that faithless rascal from the consequences he deserves!"

Marianna nodded. "That's so, Herr Hendrick. That's so. Begging and taking—that's the way of things mostly. But you—you've no mind to ask for the like?"

Peals of laughter added to poor Hendrick's discomfiture. Fru Ren had a sense of humor when the joke was on another. Besides, plotter that she was, she now realized that her own danger was greatly minimized. Milly would save her and she would save Milly. Hendrick could make what excuse he would to that termagant of a sister-in-law.

"My dear Hendrick," shrilled the relieved lady, "what's the good of getting pious this late in the day?"

She got no further. Milly, too, had seen the way of escape. Like a young tigress she sprang to her feet, pushing her scowling uncle back from the doorway, and confronted her elders, anger making her small face singularly transparent and white.

"You should talk—you two! You should look at Vilmar and me as if we were guilty of some terrible crime! You, Uncle Hendrick buying jewellery for another man's wife! Oh, don't look so horrified. I know that pendant she's wearing. I know, too, why you've bought ten water-color daubs from Julius Ren! I hate you, Uncle Hendrick—no, I loathe you. Making out to be so good and all the time such a double-face! Acting like this and upholding Mamma in her notions about Vilmar—"

"Milly!" thundered Hendrick, "Milly, hold your tongue! These crazy notions are Vilmar's doings. You're out of your head! And what's more, my girl, there'll be a reckoning when Mamma knows the whole of your carrying on. You'll not be so flip, my young one, in the face of your Mother!"

All the while Vilmar had sat in forced silence, his young heart aglow with pride in Milly. Now he jumped up, a volley of angry words on his tongue, but old Marianna pushed him back roughly. For the first time that evening she broke into laughter, and, since no one had ever heard her laugh, the shrill cackle affected them more than the din outside. The whole world and everything in it had certainly gone mad. Old Marianna, however, enjoyed it hugely—unreservedly, wholeheartedly. "Oh, ho, oh, ho!" she struggled with her mirth. "Little souls, little souls—Oh, ho! Oh, ho! The wolf accuses the lynx and the lynx, no doubt, the weasel! Oh, ho, ho!"

"Woman, come to your senses! Talk reason!" bawled Hendrick, trying desperately to recover his dignity, but finding it exceedingly hard with Milly's contemptuous eyes upon him. Confound that Elma anyway! Now his prestige in the Berg household was forever shattered. Confound the rain; confound the abominable quilt; confound the crazy Marianna! "Herr Gud! we've had enough of foolery. Talk sense, woman! Sense, I say, or keep quiet!"

"That's so, Herr Hendrick, that's so. It's no so good, this foolishness. Only, you see, it struck me you'd all forgot your whereabouts. Good or no, it's my house you're in. You're here, or you're not here, according to my liking. You understand, Herr Hendrick?"

"What!" screamed the always excitable Fru Ren. "You wicked old woman! You

mean to say that you'd deny that we were here if it suited you?"

Marianna sniffed. "Women's women, Fru Ren, and has their weaknesses."

Hendrick was fast tiring of the whole thing. He was all a mass of aches. Drat that Elma, anyway. She couldn't walk a step in those silly slippers, and he knew that his rheumatism would come back after this crazy adventure. He glared at Marianna, but his face was determined. He was ready to come to terms.

"Well, then, Old Marianna, what is it you want? Just what do you want us to do?"

Marianna was quite as ready to put argument aside. "No so much, Herr Hendrick—still, a little. There's Vilmar, here, accused of wrong dealing in the store. You'll remember the right of it."

"It's impossible to take him back, if that's what you mean," interrupted Hendrick.

"I'm not asking it. Vilmar has better plans. Vilmar is going to sea—betimes to study navigation in Oslo. But there's little Hans—he's needing work to help his Mamma—little, too, if you think it over."

Milly's eyes were stars in her face. She had never suspected this ambition of Vilmar's, but she accepted it joyously. She even relented toward Uncle Hendrick. Rosy with new hope she ran to his side.

"Uncle Hendrick, oh, Uncle Hendrick, it's true. It's so very little. And think how Mamma would rage—think of Julius and how the people would laugh. Do say you'll make things right. You know Tomi lied. You know, all of you just have the habit of picking on the Stroms. It's cruel, Uncle Hendrick. How can Vilmar help it if his Papa drinks and his Mamma is lazy?"

"Indeed, that is true," Fru Ren agreed amiably. "Many a good man has gone down through drink. Yes, my dear Hendrick, considering that all this mess is your doing, the least we can ask of you is simple justice. And as Milly says, my dear Julius is apt to be unreasonable when he's aroused. All geniuses are."

"Geniuses be hanged!" growled Hendrick, then turning to Marianna he concluded—"It seems there's no other help for it. I'll see what can be done, though I warn you, Ingeman's apt to be hard to handle. And for the other—well, I'll do my best. If this tale about the sea is true it won't be so hard. And now, for Heaven's sake, where can we sleep?"

Marianna was nothing if not resourceful. Now that they had come to their senses, she disposed of them in short shift. Milly and Fru Ren shared her bed; Hendrick and Vilmar, much against that gentleman's fancy, a pallet in the kitchen. As for Marianna, she curled up in a corner, a single quilt and pillow her bed. At midnight the wind died down with a last long, shuddering sigh, and the rain died with it. The house of little souls lay wrapped in slumber.

In the morning, Marianna was the first to waken, but she made short work of rousing her company. After giving him coffee, she sent Hendrick packing. He could go to the store and make what explanations he wished. No one would contradict him, though Marianna thought it wisest that he pretend to have been at the Blue Ridge Loch fishing. Hendrick stood not upon the order of his going. His paramount need just then was a bottle of liniment from the village drug store.

Perhaps an hour later Marianna suggested that Fru Ren and Milly set out for Christine's. Milly was to carry Marianna's little shopping basket and to tell her mother that, owing to the storm, her old washerwoman would be a trifle late. The pigs needed looking after, and so on. Also, it was agreed upon between them that Fru Ren should say she had gone to Marianna's to engage her services—had met Milly on her way to the berry patch and on the spur of the moment had joined her. Later, the storm upon them, they had fled back to the old woman's house. No one would doubt them. Marianna would see to that. Being queer, people believed her. Being simple, she had a reputation for truthfulness.

When they were gone, Marianna turned to Vilmar, very dejected now and lost in hopeless speculation.

INSOMNIA



Drink Ovaltine - sleep soundly

OVALTINE soothes and nourishes "fretty" nerves, promotes normal digestion and brings sound restful sleep. Bodily vigour for tomorrow's demands is restored.

Ovaltine contains no drugs

or sedatives. Its action is entirely natural—the result of ripe barley malt, fresh eggs and creamy milk scientifically blended into a perfectly balanced tonic food. Delicious. Easily digested. Readily assimilated. Ask your doctor.

OVALTINE
TONIC FOOD BEVERAGE

ENSURES SOUND, NATURAL SLEEP



Made in
England by
A. WANDER
LIMITED

Drink Ovaltine for health the year round. At all druggists, 50c, 75c, \$1.25, and \$4.50 special family size. It's economical to buy the larger tins.

172R

The coupon is your opportunity to try Ovaltine at our expense.

A. WANDER LIMITED,
455 King St. West, Toronto.
Please send sample of Ovaltine. 10 cents is enclosed for packing and postage.

Name.....
Street.....
City..... Prov.....

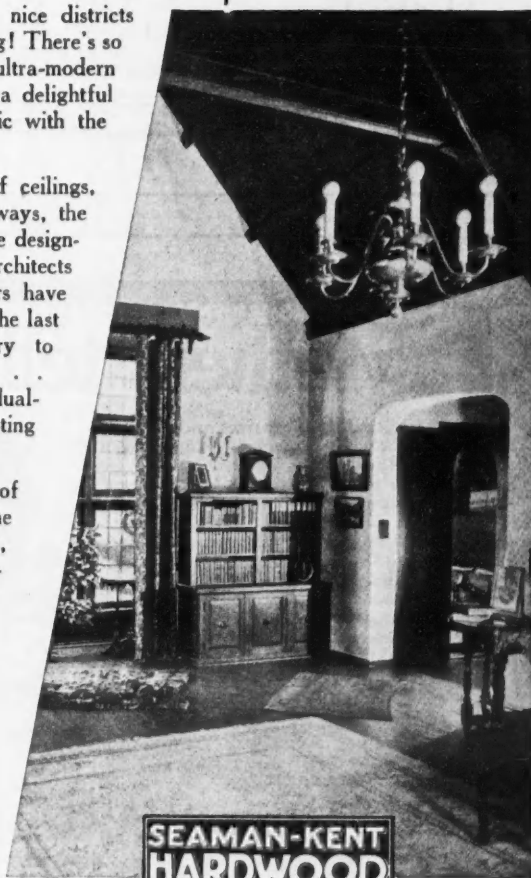
NEW houses in nice districts are so interesting! There's so much of the ultra-modern about them... such a delightful blending of the artistic with the practical!

In the construction of ceilings, the planning of archways, the treatment of walls, the designing of furnishings—architects and interior decorators have found many ways in the last quarter of a century to achieve new beauty... to impart new individuality... while promoting some utilitarian end.

But not so in the case of floors. With floors, the ultimate in charm, character and serviceability was reached with the advent of hardwood floors.

And since 1900 these qualities have always found their highest exemplification in the Seaman-Kent brand of Hardwood...

The Best That's Made
in Every Grade



**SEAMAN-KENT
HARDWOOD
FLOORING**

Produced in Canada



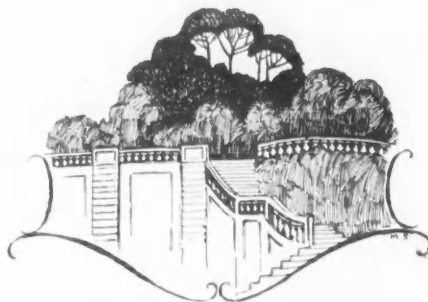
FURNITURE of this type, but very often of inferior quality has heretofore been imported and sold at prices far beyond the value offered. You can buy Canadian made furniture of superior quality—insist on having it shown to you before buying the imported article.

No. 62 Chair

Large Furniture Only
SKILFULLY DESIGNED—HONESTLY BUILT—REASONABLY PRICED



W.J. ARMSTRONG LIMITED 1357-9 OXFORD ST. GUELPH, ONT.
WRITE DIRECT IF YOUR DEALER CANNOT SUPPLY YOU



Little Souls

Continued from page 7

If I should survive—which seems unlikely—what will people say?"

Hendrick crossed and recrossed his heavy legs—not a graceful manoeuvre with a padded quilt about him. "Damn folks!" said he.

"Himmel above!" wailed Fru Ren, her brown eyes (formerly so liquid and soft) shooting darts of hate at him. "You've got me into this dreadful mess and sit there oblivious to my suffering! Sit there like a heartless brute and swear!"

"My dear Elma, calm yourself. We're here, and thankful we should be. What's the good of a fuss? After all"—he concluded ungallantly, "you would insist on making the Blue Ridge to-day. I warned you it was three miles. And in such shoes!"

The scorn of it brought an angry red to Elma Ren's white face. "Hear the man! Oh, you warned me, did you? And did you urge me to stay home, maybe? You with your pestering attentions week after week! It's a miracle Julius didn't catch on to you—praising his pictures and all the while planning to steal his wife!"

Hendrick cast an uneasy glance at old Marianna. Here was a mess indeed! Tomorrow the old woman would carry the whole tale to Christine. To Christine of all people! The reflection robbed him of the last remnant of patience. "For pity's sake, shut up," he barked. "Shut up, you little fool! Do you want the whole town agog by to-morrow?"

Fru Ren was not accustomed to being chided. She burst into hysterical shrieks. "Oh, Himmel, such a brute! Such ingratitude! Such coarseness! Oh, I deserve to lose my sweet Julius for even talking to such a creature! Marianna, Marianna, good soul, I call you to witness that this man has pestered me with his odious attentions for weeks. Yes, you know it's true, Hendrick—for weeks and weeks! Despite my reluctance, Marianna, that man has dogged my every step—and I, an innocent little woman wrapped up in the best of husbands—"

"Damn!" shouted Hendrick. "Think what you like, but say less if you know what's good for you!"

Elma's pretty face turned positively green. "Don't dare to lord it over me, you brute! I'm only a helpless woman, but I'll have you know I stand for my rights. And Marianna shall know the truth—yes, if I die for it! Oh, Himmel, I swear it, Marianna, only my loneliness tempted me. Nothing else—oh, nothing! You know how my Julius wanders about with his painting—now here, now there—never at home. Is it my fault then? Oh, Himmel! What is a poor woman to do all day alone in this dreadful village?"

Marianna poured out a big cupful of steaming coffee. Her eyes were mysteriously bright, but her sniff quite unaltered. "Nu, then, Fru Ren, here's as good coffee as ever I made. Life's mostly this and that—but coffee's never amiss."

Fru Ren shivered with delicate distaste. "Oh, how can you expect me to eat and drink when my heart is broken? My good Marianna, you don't seem to understand. The awful perils that threatens me seem quite to have escaped you! I know I just can't swallow a drop!" But, of course, she did, and asked for more.

Hendrick did not dally. With honest eagerness he accepted Marianna's good brown bread, eating it with as hearty a relish as any starved boy home from a tramp. This, of course, added to Elma's chagrin. "To see him eat," she cried, in exasperation, "one would think nothing else mattered. Oh, Himmel, what cruelty! Whatever shall I do? Julius will be furious!"

"Humph!" her cavalier retorted, his mouth full of bread. "I'll bet it's not the first time. Don't belittle yourself, my dear Elma, you'll find a lie to fit the occasion."

Elma stamped her little feet, forgetting that they were unshod. The effect was disastrous. Instead of the epitaph selected for Hendrick's annihilation, the pain of this rude encounter brought real tears to her eyes. She had tramped on Tabby's Spool—much to the cat's delight, who scampered after it as it flew across the floor. Hendrick nearly choked on his bread. Marianna sniffed suspiciously. It really was too much! Feeling tremendously sorry for herself, Fru Ren hid her face in the faded cape and wept bitterly.

MEANWHILE in the other room, Milly and Vilmar clung to each other in desperate solicitude. Fear robbed them of their sense of humor. The silly squabble on the other side of the wall struck them as being terrible indeed. Milly's heart thumped so loud in her little breast that it seemed a monstrous enemy bent on betraying her. Vilmar was similarly afflicted. They dared not move; they dared not whisper; and found comfort alone in a passionate hand-clasp. Within and without, the storm waged merrily on.

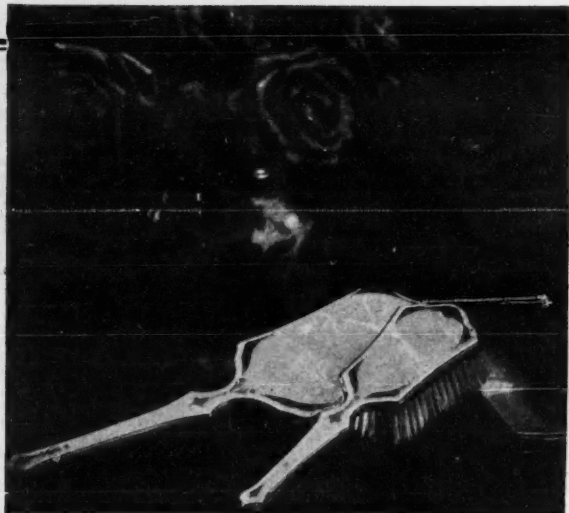
Marianna was beginning to wonder just what dispensation she could make of her unhappy guests when a frightful clap of thunder catapulted down the sky. So terrible to hear, it seemed that nothing could remain unharmed in the wake of such furious vibrations. Courage and discretion deserted young Milly. With a piercing scream she flung herself upon Vilmar's breast and buried her little nose in the Doctor's elegant frock coat.

Here was a pretty how-d'y-e-do, thought poor Marianna. No use now, to plan on hiding the scapegoat. Herr Hendrick set down his coffee cup and looked at Marianna with suspicious eyes.

"Ha!" said he, "so we're not alone?" Judged by his voice, this was a grave offence—she should have arranged things better—"So we're not alone?"

Marianna saw no reason to refute so wise a deduction. Besides, what could she say? Herr Hendrick had no taste for argument at any time. Indeed, she had nothing to say, but she sniffed in eloquent fashion when Hendrick stalked, with what dignity the patchwork quilt permitted, toward the door.

Herr Hendrick had his suspicions. He was certain that voice from the inner room was familiar—disagreeably certain. In fact, he suspected Milly in a prank. He put nothing past that girl. Still, to expect her here at this particular time—well, that was going too far! And then poor Hendrick came to a petrified halt, the tableau before him so far exceeding his wildest fancy. Agog and agasp, he leaned against the door-jamb, mopping his big red face in stricken be-



Insist that every piece you buy is marked PEARL-TONE. It may be had in the following colors: Natural, Rose, Blue, Orchid, Maize and Green, —decorated or plain design.

IVORIS PEARL-TONE

(Look for this name on every piece you buy)

BEWITCHING in color tone . . . harmonious to the nth degree with boudoir surroundings . . . fascinating, as one's own personal and intimate possessions, is Ivoris PEARL-TONE Toiletware.

Complete sets or individual pieces can always be obtained in the PEARL-TONE colorings you prefer.

Articles purchased from time to time are guaranteed to match in color and design.

THE FRENCH IVORY PRODUCTS Limited
TORONTO 3 - - - - - ONTARIO

think I'd forget—me watching you run for him when he fell—and that look on your face?"

Thirty years is a long time. It was hard for them both to translate memory into speech. Marianna rocked her old body as if in pain. "That's so, Toby—I see it still."

"Ja, what else? You, that dived into the icy Loch—Gud!—the rest not daring."

But Marianna was back in the paradise of the moment. Her face was the face of love lighted with sacrifice. "Toby, you'll no believe it, but he kissed me. Kissed me, Toby—the ugliest girl in the 'Biggen!'"

Toby's weather-beaten face turned a purple hue; he said nothing, but his thoughts were bitter. A kiss, thought he, was little enough to pay for the gift of life. Nor could he remember that Marianna had been so ugly. But women were queer, that he knew, who had shunned them consistently. A lifetime. Drat their queerness, anyway! He squirmed in his seat, knocked out his pipe and peered into the bowl like a prophet into the future, and with very similar results.

Marianna recovered herself bravely, sniffed defiance at sentimentality, and beamed on her faithful old friend. "And now's the day, Toby, to make good our plotting. Vilmar's the making of a good captain, and in Grenbo a slip of a girl loves him dearly." Marianna's voice rang with conviction, and yet no more were the words out than doubts assailed her. "Toby," she leaned forward beseechingly. "Toby, old friend, you'll not be telling me that my pigs have no made it—the pigs and the herbs?"

Toby's eyes were misty. "No, Marianna, I'll no tell you that. There's enough in the bank, and more. Vilmar can have his learning if he's so minded, and Eric Houg has promised me his berth. He'll be leaving for northern waters on the schooner Gullberg."

And now Marianna did what she had never been known to do before. She crumpled up on the table and shook with silent sobs. Toby stared in bewildered horror. Marianna crying? Marianna, who always had a quip on the end of her tongue, and laughed in

the face of hardship? And then Toby did what he had never done before. With fear and trembling he hobbled to her side and with awkward kindness patted her shoulders.

"There now Marianna, there now, Awkward kindness, but grateful after the long lonely years, and persistent sacrifice of self. Marianna pulled herself together, shook herself impatiently and reassured herself with a lusty sniff.

"No so bad, you are, Toby, no so bad. But where is that rascal, Vilmar?"

Toby was fumbling in his tobacco pouch. "I telt you, woman, Eric promised him a berth—he's at the schooner messing round. A fair young 'un—the love o' the sea's in him. You did well, Marianna, but why—it beats me."

Marianna laughed. "You've done me well, too, Toby, all the years. It's time you knew. I could no have the father—so I take the son!"

Toby scratched a match, applied it to the bowl and drew heavily on his old pipe. Then without warning, he banged a knotted fist on the table so forcefully that every plate and cup upon it danced with fright.

"Drat it, Marianna, it ain't fair! No more pigs, no more herbs, no more nothing! What's to become of me?"

Marianna sniffed. "Toby," said she, "you're just like Brother when I bring the halter, hollering and squealing. Why man, there's no end to anything, little souls, little life, over and over—never an end!"

"You're wrong," shouted Toby, banging the table again. "It's the end o' everything!"

She considered him in silence a long speculative moment. Then she sighed. Poor Toby, he always was thick-headed—he'd never get her meaning, she'd have to tell him.

Marianna drew in a deep breath, sniffed somewhat feebly and then, red in the face, righteously determined to let him have it. "For a man, Toby, you're no so bad—but I've seen brighter. Nu, then, you old fool, when Vilmar gets his Milly I'll be expecting you at Grenbo. It's old I am, Toby, to be minding the pigs alone!"



When Children Play Out-Doors

Continued from page 39

or furnishing. Chairs and tables were made of blocks, a window was cut in one side and curtained. It was rather out of plumb but what of that? The result in the eyes of the children was perfectly satisfactory. A strawberry crate made a cupboard for dishes and an old box did duty as a stove. The children derived a great deal of joy and acquired much useful information while making their own playhouse as well as having the opportunity of exercising their ingenuity to assemble the necessary furniture. Offers of adult help were treated with the scorn they deserved and for three days they were as busy as bees foraging about and setting the house in order. I am sure they had a great deal more fun out of it all than if a playhouse had been set down ready made in front of them. One point to remember about a playhouse is that it should always be open on one side for supervision, or it may become a source of trouble.

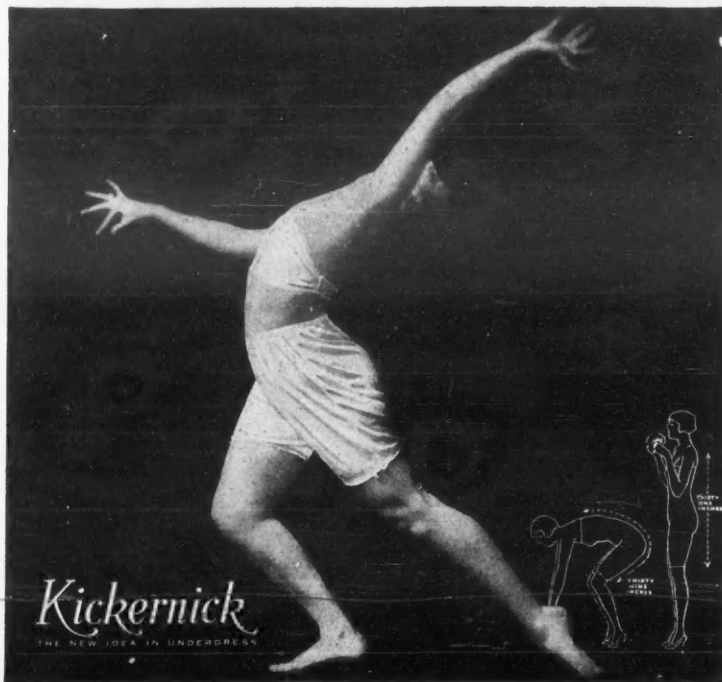
AMONG the toys which are helpful in the playground are skipping ropes, foot-balls, baseballs and bats, marbles and other articles which make for the development of skill, dexterity and control of the muscles.

Toys which teach motor co-ordination are invaluable as the control of muscles gained in this way is useful in all the work and play of life. Such toys as the miniature motor car, pedal car or tricycle, where it is necessary to use the feet independently of each

other and alternately, are in this class. I have seen a small child work for a week before mastering the intricacies of this problem, and then consume another week in learning to steer his machine while using the pedals.

MOST rarely seen, but one of the best pieces of equipment, is a shallow wading pool. Perhaps its cost is prohibitive in the ordinary course of events, but a neighbor of mine put one in his garden last year and never have I seen anywhere greater pleasure than was manifested by his children and their playmates in the pool. He did the work himself and says that the whole outlay was not much over twenty dollars. The foundation is cement and when the children are grown, a school of gold fish will take up residence in the erstwhile wading waters. In the meantime, many are the islands built within its confines and wonderful are the bridges which span it, while squeals of pure joy echo from its brink.

You may choose all or only a few of the pieces of equipment mentioned. The main aim in furnishing a playground is to further normal physical and mental development. When space and funds are limited, as they are with most of us, the choice of apparatus should be so planned that the combined use of the equipment chosen will provide exercise for the child's whole body and not only for certain isolated members.



The Comfortable, Charming Lasting — Underdress

You will experience a new Freedom—a new Comfort in a "Kickernick." The unique saddle-curve construction is so revolutionary that "Kickernicks" always move with the body, never in opposition to it—No Strains, No Binding, No Blousing.

You pay a few cents more for "Kickernicks" but they are worth it. They out-wear two ordinary bloomers—they are gloriously comfortable and serviceable.

If it is not convenient to secure "Kickernicks" locally—send us your bust and hip measurements and you will be served immediately—Bloomer — Combrazere (Brassiere and Bloomer in one) — Bobette Bloomer and Kicker-slip.

CANADIAN KICKERNICK CO. London, Canada

Without obligation please send me your booklet No. C-11, "Adventures in Comfort," an interesting story of how Anne Meridle discovered the "Kickernick" idea.

Name
Address

How Much Have You Saved in the Last Year?



IT IS hard to save money, isn't it? In fact, if you are going to build up a substantial bank account, it is a great help to have a little additional income for your spare time.

Now that is just what we are offering you. Since you enjoy MacLean's (and that is probably what you are doing right now), is it not reasonable to suppose that others may also? We will pay you to sell subscriptions for this popular Canadian magazine.

Let the coupon bring you all the interesting particulars.

MACLEAN PUBLISHING CO., LTD.,
153 University Ave., Toronto 2, Ont.

Gentlemen:

I am interested in your proposition for soliciting subscriptions to MacLean's Magazine in my spare time. Kindly forward to me all particulars of your offer.

Name

Street and No.

City and Province C-11

SUNSET SOAP DYES

EVER TRY A DYE DAY?

You will be astonished at the amount of money you will save by intelligently and methodically devoting just one day to Sunset dyeing. And there will be no uncertainty as to results.

Make a memo of your own garments (outer and under), childrens' dresses and coats, draperies and curtains, pillow covers, bath mats and any other fabrics that need brightening in new colour to restore their freshness or extend their usefulness.

Get a supply of Sunset and without muss or fuss you will produce new-looking, colourful garments and draperies that will amply repay you in satisfaction and saving.

Sunset is easy—quick—clean to use. It fast dyes silk, wool, cotton, linen (or mixtures of these fibres) all in one dyebath. Cleans too as it dyes.

ALL COLOURS
15¢ A CAKE

MANUFACTURERS
NORTH-AMERICAN DYE CORPORATION LTD.
DEPT. 130 TORONTO, ONT.



Made in Canada
"STANDARD
EVERYWHERE"

SALES REPRESENTATIVES
HAROLD F. RITCHIE & CO. LTD.
TORONTO, ONTARIO

Dy tint
BEAUTIFUL
PASTEL
SHADES

New!

THE EASY-TO-USE TINT

for Tinting Undies, &c.
A Large Package for 10c

Made and Guaranteed by the Makers of Sunset

AT DRUG, DEPARTMENT, GROCERY AND GENERAL STORES

Mothers tell us—

yes, and so do nurses and doctors—how wonderful Woodward's Gripe Water is for babies... even the most delicate babies respond to it quickly... have been, now, for over 75 years. Try a teaspoonful after Baby's last feed. Woodward's Gripe Water acts like magic. Reliable and safe. The most famous of all correctives for Colic, Flatulence, Acidity, Teething, Looseness, Peevishness, Indigestion, Disordered Stomach, Constipation, etc. Sold by all druggists.



Selling Agents:
Harold F. Ritchie & Co. Ltd.
10-18 McCaul Street
Toronto, Ont.

WOODWARD'S
"Gripe Water"
KEEPS BABY WELL

"Nu, then, Vilmar, we can talk. You heard what I said of the sea—it's no so foolish, that."

"But how—"

"This is how, Vilmar. To-day you don't go home. Yesterday, we'll say, you left for Gildness, and if you walk fast, rain or no rain, you'll be there shortly. At Gildness you'll go to Toby—you know his hut by the fjord—and you'll give him these boxes of herbs. There's more to the looks of them than the heft. I've carried fifteen myself, tied together and swung to my back. That's all we've a need to speak of to-day. At Toby's, you'll stay till I bring the pigs; barring misfortune that'll be next Wednesday. And now, Vilmar, just let the questions wait, and get along afore someone spies your going. Dogs love a hue and cry, Vilmar, and folks is the same."

Marianna knew her village. No one doubted her tale. Why should they? Thursday night, after leaving Dame Christine's, she appeared at the Ren's, where she encountered a very troubled artist. His wife was so sick, said he, all tired out after her terrible adventure in the woods. No wonder! What could you expect—a delicate little thing like Elma, half carrying, half dragging a great lummock like Milly down the hill to shelter. Marianna expressed her sympathy with a sniff, and, much as she hated to disturb the good lady, said she must get the dress Fru Ren wanted mended. She got it and a kiss to boot. The sight of such tenderness in his dear Elma quite overcame Julius. With a cry he knelt at her bedside and fell to kissing her small hands and calling himself all sorts of names for the dreadful doubts he had had of her. Sweet angel that she was, full of love and pity, not scorning a cross-eyed washerwoman, much less aught else!

After a bit, the good villagers began to see that they had made too much of a boy's quarrel. Tomi had a queer sense of humor, was always a boy for teasing, and, of course, Vilmar was touchy. Somehow or other, the sea was dragged into it. Philip the barber, agreed the sea was an excellent idea. Now that he thought of it, Vilmar's Papa had been a fair sailor until he got that wound in the leg. Of course, a lame man lost out in that business. So the tale grew. Meanwhile, Marianna went on washing and cleaning and playing her allotted part.

Then came Wednesday. On that day of days she rose with the dawn, dressed in her best alpaca, tucked a bottle of coffee and a sandwich into her handbag, and set off for Gildness with her pigs. She knew many a short-cut, yet it was dusk before she reached Toby's tumble-down cottage by the fjord. He was on the watch for her. His peg-leg thumping down the gravel path to meet her was the only greeting she got. Toby was a man of few words.

When the pigs were safe in an empty chicken-coop, and Marianna had helped herself to the coffee that waited her, freshly made, on the stove, Toby took his pipe from the corner of his mouth and made a conservative deduction: "So you're here, Marianna."

Marianna sniffed and kept on with her coffee. Toby sat down opposite his visitor, refilled his pipe, stuck it in his mouth again, and pulled away for dear life. Marianna knew from the way Toby smoked, what mood he was in. She pushed back her cup and, elbows on the table, wrinkled old hands cupping her tired face, smiled at him her miracle-working smile.

"Toby," said she, "you're no so bad, for a man."

Toby bit down on his pipe-stem and blew a great cloud of smoke over his left shoulder. "I tell you that, woman, thirty years ago!"

Marianna nodded. "That's so, Toby. But to-day is to-day and now I'm saying that same. Toby, I suppose you know the time's come at last?"

"He nodded. 'He's a good 'un, he is—Johann's boy.'"

Marianna smiled, her crooked eyes lit from within, her old face singularly pleasant, seen in the yellow lamplight. "Do you mind the frolic that summer at the shearing?"

Toby smoked furiously now. "When Johann clumb for that eagle's nest? D'you



An Old Refrain

like a half forgotten air... at dusk... dearer, sweeter at each hearing.

So your Heirloom Cedar Chest and its guarded treasures. Years but enhance their value.

HEIRLOOM CHESTS

The Heirloom booklet illustrates many beautiful designs in walnut, cedar lined or solid Tennessee heartwood. Write for a copy, or ask your dealer.



THE CHESLEY CHAIR CO., LIMITED, Chesley, Canada

STEPPING OUT TONIGHT?

Are there going to be any regrets to-morrow about that good meal you're all set to stow away to-night? Is the old stomach going to balk? The finest thing in the world to keep that stomach of yours in tip-top shape is 15 to 30 drops of Seigel's Syrup in a glass of water. It just knocks those old enemies—gas acidity, pain and discomfort for a fare-thee-well. Try it and prove it to yourself. Any drug store.

For the
Picnic lunch, don't
bother to make Sandwiches
beforehand. Take along several tins of

PARIS PATÉ
PARIS MEAT PATTY

and spread the bread or rolls with this delicious meat paste, as needed. Everybody enjoys it. All grocers have Paris Pate.

BLONDE HAIR

... how to keep it always lovely

BLONDE hair darkens and fades unless given special care. That's why nearly a million blondes now use Blondex, the new special shampoo for light hair only. Keeps blonde hair from darkening—brings back true golden beauty to even dulled hair. No dyes. No harmful chemicals. Fine for scalp. Leaves hair soft and silky. Get Blondex at any drug or department store today.





A Strikingly Beautiful Rug

—by BARRYMORE

Canada's leading housefurnishing stores are now exhibiting an exquisitely beautiful series of new rugs by Barrymore. The rug illustrated above will give you some idea of their rare beauty but they must be seen to be appreciated, for it is impossible to describe the soft sheen and bloom that is permanently woven into the luxuriously thick, soft pile.

Canada's largest carpet mills, through their skilled designers and weavers, backed by their great resources, are able to give Canadian families the newest and smartest woven floor coverings at prices within the means of all.

Designed and Woven by
Toronto Carpet Manufacturing Co., Limited
1179 King St. West Established 1891 Toronto, Canada



FAMOUS FEET



how they're kept
free from corns

BETTY COMPTON'S Famous Feet

"I do not choose to have a corn. And with Blue-jay at every drug store, that is a choice any one can make."

So writes the beautiful Betty Compton of the Broadway musical comedy hit, "Funny Face."

There must be a reason why, for 28 years, practically all the drug stores of America have carried Blue-jay. And there is! Time-tested and proven, it is the foremost of all corn removers. Because it is scientifically right. A velvety plaster to instantly relieve shoe-pressure and pain. A standardized disc to regulate the amount of medication and eliminate guesswork. And now the new Blue-jay, with a new-style white pad and an improved package—at no increase in price. At all drug stores. For calluses and bunions use Blue-jay Bunion and Callus Plasters.

THE new
Blue-jay
© B. & B., 1928

THE SAFE AND GENTLE
WAY TO END A CORN



SCALLOPS will be very smart this fall and will appear in many adaptations—this is a distinct Paris note.

Illustration shows an advance model in Spider Web in which the subtle weave of the material brings out the full charm. In the offerings of the leading makers, the smartest sports suits, dresses, afternoon frocks and ensembles are shown in—

**SPIDER
WEB**

Be sure to see them. There is no other woolen fabric like Spider Web.

Spider Web may be had by the yard for frocks, gowns, or suits. For drapes, pleats, tucks, the most elusive flares—Spider Web is equally chic in many styles.

**NISBET & AULD
LIMITED**

Manufacturers Stylists Converters

34 Wellington St. West, Toronto

Making Your Own Christmas Cards With Original Greetings

Continued from page 30

paper, just a shade smaller than the cover, and tie the whole with ribbon or tinsel cord, you will have as personal and as pretty a card as you could wish.

If you use correspondence cards, see that you have the very best that you can afford. Decorate each card with an appropriate seal (or a little sketch, if you are artistic), letter your message, add your name and the date.

ANOTHER card, as dainty as it is unique, requires a little more in the way of preparation, but is quite simple to achieve.

We are going to make covers for our booklets of beautiful colors and designs, no two alike, without a single brush or pencil stroke! It sounds like magic, and here is the spell.

Procure from an art dealer, or any store where paints are sold, small tubes of students' oil paints. They should cost about ten cents a tube. Prussian blue, crimson lake, and gamboge yellow are the best colors to begin with. Get also a packet of gold powder such as is used in making lamp-shades, and a small bottle of turpentine. A good quality of white drawing paper will give the best results, but note-paper will do.

You had better adjourn to the kitchen sink. Press a little of the color paste out of each tube on to separate saucers, add turpentine to make your color quite watery, about a teaspoonful to half-an-inch of color paste. Have ready a rather large basin of cold water. Pour a little of each diluted color into the water and with the point of a knife sprinkle some of the gold powder on the surface of the water. Now take your sheet of paper in one hand. With a knife or smooth stick give the water a good stir around, and while it is moving slide the sheet of paper into the water at one side of the basin, pulling it out at the other side. Do this in one operation: in—through—out. The color will adhere to the paper making lovely marbled patterns, all different, all charming. Hang the sheets to dry and when they are ready, in an hour or so, with a clean little cloth rub off as much of the gilt as will come. That will be most of it, but enough will adhere to give a lovely sparkle.

In dipping your sheets, do not try to make a pattern, the random markings made by the swirl of the water are far more successful. The color will vary according to the proportion of each pigment you use, and according to the order in which you drop them on the water. Remember that blue is your strongest color. You may blend your pigments before you dilute them, and thus obtain an infinite variety of color effects.

Your sheets of paper, beautifully patterned on both sides may now be cut into booklets, white inside sheets (cut just a trifle smaller than the cover) tied with a dainty ribbon will make the card complete.

Paper so treated will take ink as well as the plain.

You might make up some cards in the shape of book-marks. Cut rectangular pieces of 8 x 2 inch, make a 3/4-inch slit near each end, and thread with 1/2-inch ribbon. 10-inch long.

Why not dip some envelopes and send them with seeds from your garden to that flower-loving friend?

This gaily patterned paper would make a pretty cover for a telephone pad or for the little blotter sets that children delight to present to their elders.

A little turpentine will clean your hands, basin and utensils very easily.

SLIGHTLY more complicated, but very well worth the trouble it takes to make it is the next card (as illustrated), the butterfly folder.

For this, use your craft paper in a neutral tone such as buff or tan. You will need also some glassine, the fine transparent paper you see on candy boxes. It is quite tough

and very light. It may be bought by the yard at a good stationer's, and is about 21 inches wide and quite inexpensive.

The silky background of the picture is made of this le-down, the fairy down of the Canada thistle which is obtainable in any vacant lot until quite late in the year. Fire-weed or milk-weed down would be good, too. Gather the thistle or other heads, and when you are ready to use the down pull it out in little tufts and remove the seed that is found at the base of each tiny parachute.

The butterflies I used are embroidered units, and come from Europe. They are for sale in many curio shops, but lacking these, I should cut out butterfly or flower motifs from a bit of patterned silk, or from the beautiful printed crepe papers easily obtained from your local drug-store or stationer.

The card illustrated is 4 1/2 x 6 inches. Cut a piece of craft paper just twice the size of the finished card, 18 x 6 inches. This is for the purpose of presenting a plain inner surface when the card is finished.

Using pencil lines, mark this rectangle into four smaller rectangular pieces, each 4 1/2 x 6 inches (See pattern . . .). The piece on the extreme left, marked "A" in the illustration will be the cover of the booklet, the pieces marked "C" and "D" will be the inside of the finished card.

On "A" mark a "window" one inch from the top, 1 1/4 inches from the bottom, and 3/4-inch from each side. Cut it out sharply. Do all pencil work on the inside, as erasing spoils the texture of the paper.

Now we shall put the glass in the "window." Cut a piece of the glassine 4 x 5 inches and glue it over the opening you have just cut. Be sure you spread the glue very precisely on the edge of the opening, and firm the glassine down with a cloth.

Still working from the back, or inside of your card, arrange your butterflies, or flowers on the glassine, pile the down over them, and over the down glue a thin piece of colored paper. Orange is pretty with a buff card and grey silver and orange butterflies. Small sheets of thin colored paper may be bought in stores selling school supplies, or you may tint your own with water colors.

Look at the pattern . . . again. We have been working on the part marked "A". Let us now fold "C" and "D" over "A" and "B" and glue them down, so that we have a folder 4 1/2 x 6 inches, double throughout, decorated with a picture panel on the front cover, and perfectly plain on the inside.

White drawing paper, or note paper will make the inside leaves, and a ribbon will finish the card.

Envelopes of the craft paper are easily made to fit these cards (see pattern). Remember to score all folds on the inside with a knife to ensure accuracy, and fold the side pieces "X" first, then fold up flap "Y" and glue to "X".

IN ALL of these cards the spacing and lettering are important. Your cards will be successful in proportion to the care and daintiness of their make-up. It is a good idea to make a "dummy" of each one first, using smooth wrapping paper, and to practise the lettering before any attempt to work on your cards. If your handwriting is delicate and fine it will be pretty and characteristic; but remembering that it will take more room than the lettering.

Always plan the lettering first, then place your decoration. In arranging the spacing, never cut it exactly in half, but let any dividing line come above or below the middle.

Your choice of greeting is of the first importance. An original wish of your own is the very best—or you may use a favorite quotation. Dickens is rich in quotable Christmas sentiments, so is Whittier; old Christmas carols yield lovely stanzas.

Continued on page 60



APPETIZING DISHES from COLD MEAT

"Warmed Up" suggestions which belie their origin

By NELLIE REGAN



ONE seldom comes across a man who prefers cold meat to hot. Cold meat may be welcomed during the very warm weather, but during the winter months hot meat is far more satisfying and appetizing. So, since it is quite easy to evolve tempting dishes from left-over meats, why not humor our men folk?

The reason that hashes and warmed-up meat dishes disagree with people is very often due to the fact that the flour used for thickening has not been sufficiently cooked, or that the meat has been added while the gravy was at boiling point and allowed to boil. After the flour has been added to the gravy, it should be allowed to cook for at least fifteen minutes, being stirred often. Before adding the meat, the saucepan should be taken from the stove and afterward set back on the stove where there will be no danger of it boiling. The meat needs only to be heated through.

Mutton Hash

To one pint of thin slices of cold mutton, neatly trimmed, add the juice of half a lemon, a teaspoonful of onion juice, one tablespoonful of finely chopped parsley, half a cupful of cold stock, and a teaspoonful of Worcestershire sauce. Let stand two or three hours. Make a cupful and a half of rather thick sauce, add the meat and such liquid as has not been absorbed, salt and pepper to taste, and a tablespoonful of capers, or finely chopped cucumber pickles. Let stand without boiling until very hot. Serve on toast.

Veal Terrapin

Cut some cold veal in dice, and to two big cupfuls of the meat, add six hard boiled eggs, chopped, a seasoning of pepper and salt, and a tablespoonful of finely minced lemon peel, or you may use a little grated nutmeg, or a flavoring of marjoram or summer savory, according to taste. Add a cupful of cream to the mixture and heat.

Left-Over Steak Pie

Cut the broiled steak in one-inch pieces, cover with stock made from beef extract, add one small onion, sliced, and cook slowly until the meat is tender. Now mix with the meat, two cupfuls of diced potatoes, previ-

ously parboiled five minutes. Turn all into a deep earthenware dish and cover with a good biscuit dough. Bake twenty minutes.

Savory Rolls

Chop fine any scraps of cold meat, season well, add enough gravy to moisten, and form the mixture into rolls the size of the finger. Roll out some pastry, cut it into strips, and fold these about the meat rolls. Bake in a quick oven and serve hot.

Veal and Peas

Make a good white or brown sauce, and when well cooked, draw it back on the stove and add equal quantities of canned peas and cold veal cut into small pieces. When heated through, serve with small diamonds of toast.

Smothered Pork

You will find this one of the nicest ways to use up cold roast pork. Use a fireproof dish or a bean jar with a lid. Cut the meat from the bones roughly and put meat and bones into the jar. Sprinkle with salt and pepper, and cover with a deep layer of sliced onions. Put on the lid and cook in the oven for two or three hours. No water is needed.

Beef Loaf

Mince one pound of rare cooked beef, add three finely crushed crackers, salt and pepper to taste, and one beaten egg. Mix thoroughly and press into a loaf tin to give it shape. Turn out onto a baking pan, pour a little melted butter over it, and then a large cupful of canned tomatoes. Bake forty-five minutes, basting frequently.

Hash Piquante

Fry two sliced onions in two tablespoonfuls of butter until well browned. Add a half pint of stock, one teaspoonful of Worcestershire sauce, one teaspoonful of Tarragon vinegar, a pinch of sugar, salt and pepper, and a little curry powder. Let this come to a boil and then simmer for half an hour. Thicken with one tablespoonful of flour. Slice about a pound of cold mutton and heat in the sauce.

Cavendish
HATS
by The John D. Ivey Co. Limited.
Toronto
Sold in the Better Stores from Coast to Coast
Photograph by Ashley & Crispin

Whose fault?

Not a real quarrel—but one of those baffling misunderstandings for which neither can assign any reason. Frequently these quiet tragedies are due to the wife's neglect of seemingly trivial things.

But modern science offers to woman a simple remedy: sane habits of living and the correct practice of feminine hygiene.

The makers of "Lysol" Disinfectant will send you on request a booklet called "The Scientific Side of Health and Youth." Simply mail us the coupon below. The booklet gives you the facts about the vital matter of feminine hygiene. It was prepared by an eminent woman physician. Send the coupon now.

In the meantime, do not take dangerous chances. Buy a bottle of "Lysol" Disinfectant. Complete directions come with every bottle.

Lysol
Disinfectant

Be sure you get the brown bottle packed in the familiar yellow carton. Refuse substitutes.



LYSOL (CANADA) LIMITED
distributed by
Lehn & Fink (Canada)
Limited, Toronto



This coupon brings you "The Scientific Side of Health and Youth."
LYSOL (Canada) Limited, Dept. 60, 9 Davies Ave., Toronto (8), Canada
Name
Street
City
Prov.



"No, Mother! — I didn't forget the Rapid Oats"

Robin Hood Rapid Oats is the genuine "PAN-DRIED" rapid cooking flake. It comes in a NON-PREMIUM package; also in a package marked CHINAWARE which contains a piece of high grade beautifully decorated china.



CHARLES bought the groceries for his mother on the way home from school. He has unpacked the box—and there's the Robin Hood Rapid Oats for tomorrow's breakfast. Most mothers include Rapid Oats in their grocery orders. They know that it is the "Standard of Excellence" in breakfast cereals.

Dealers who pride themselves on handling quality products are sure to carry Rapid Oats. They know women are smart. They know that a sure way to attract the better class of trade is to feature Rapid Oats.

The secret of Robin Hood Rapid Oats' superiority is its "PAN-DRIED" flavor. The "PAN-DRIED" process, developed from an old Scotch formula by the Robin Hood Mills and used exclusively by them, has revolutionized the making of porridge oats. It brings out the full flavor.

Robin Hood Rapid Oats and Robin Hood China are both so exceptionally high grade you find them in demand everywhere. In farm and city homes alike, Rapid Oats is served in porridge bowls that come in the popular Robin Hood "CHINAWARE" package. From Vancouver to Prince Edward Island, healthy children eat their breakfasts of this tempting cereal and rush off to school properly nourished.

Better Oats - Better China

Be sure to include Rapid Oats when you buy groceries—and get dainty "CHINAWARE" premiums in each package.

If you would have your family enjoy robust health, see that Robin Hood Rapid Oats appears regularly on your table. To know how really good it is, tell your dealer you want to try it NOW.

ROBIN HOOD MILLS LIMITED

Moose Jaw - Calgary - Saskatoon - Vancouver - Toronto - Saint John
Eastern Sales Office - Montreal

*Start the
day with*

Robin Hood Rapid Oats (PAN-DRIED)

THERE are certain occasions, even in winter, which seem to crave the friendly, home-made lemonade or orangeade. There is a tool for the most humble purpose, and the Androck Lemon-Aider is an excellent means of attaining a clear, full-flavored liquid without the occasional pith and pip which stray into most home-made drinks. To my mind, the wire squeezers we see on the market are far superior to the heavy glass ones which necessitate the use of a strainer after squeezing the lemon or orange, and thus waste a good deal of the juice—and they are much cheaper.

There is no reason, too, why the wire squeezers should not last. The Lemon-Aider illustrated is rigidly constructed to stand vigorous usage. It is designed to fit over a standard size glass and is grooved in such a way as to extract all the juice. It is washed, of course, as easily as it is used, by simply holding it under the tap and allowing the stream of water to pass through it.

THE Appleby Handy Hanger has graduated from the novelty class and is proving to be in popular demand. This practical little device consists of a rubber vacuum cup, some three inches in diameter, on the rounded side of which is affixed a sturdy metal hook. When moistened, the cup will adhere to any smooth surface and will bear considerable weight. For business men and women it is especially useful, for it provides a clothes-hanging convenience anywhere and at any time it is needed.

A somewhat similar device is the Appleby Vacuum Grip Ash Receiver, which, working on the same principle of suction, may be attached to a convenient part of an automobile, to the side of a desk, table or anywhere else desired. The ash receptacle is made of Bakelite. Both hanger and ash receiver are easily removed, and in the case of the hanger which is collapsible, it may be carried easily inside a purse.

DISHWASHING has been called by some the curse of housewifery, and in very truth few women regard it in anything but an unfavorable light. At best we have come to consider the art as an unpleasant but necessary evil—the logical after-math of a well-served meal, but none the less distasteful for all that.

For years attention has been centered on electric and water-power washers, vacuum cleaners, and other youth-preserving devices, but the biggest bogey of all, insofar as beautiful and youthful hands are concerned, has been overlooked, or at least, if it has been considered, the cures developed have been either ineffective or quite prohibitive in price. Now, however, there are several dishwashers on the market which appear to be giving excellent service, at a comparatively reasonable price. It is of the Ever-Ready Dishwasher I want to speak, however.

This machine of Canadian design and manufacture, has only recently been launched, but judging from the enthusiasm with which it is being received, it is destined to be in very popular demand as an efficient, labor-saving piece of equipment. The Ever-Ready stands about thirty-four inches high. It consists of a white enamel-finished tank with a lock-fast, perforated lid—lock-fast and leak-proof in order to withstand the barrage of water continually buffeting it, and perforated to give escape to the steam.

The tank has an inverted cone bottom similar to a dishpan. In the top half of the pan are fitted two circular wire racks that hold the dishes, so designed that the dishes cannot move while being washed. There is no specific arrangement in which dishes should be placed, apart from the logical method of placing the small dishes, cups, and saucers and so forth, in the top rack, and the dinner plates, platters and other large pieces in the second rack, with the larger dishes nearest the tank. There is a separate receptacle for cutlery which can be lifted out and removed.

The bottom section of the tank carries the "machinery" which is really very uncomplicated. The centre of the pan is fitted with a two-bladed dasher which forces the

Continued on page 51

"During 8 Months I Made \$650.00"

Read This Letter

"Nobody knows how happy I am that I have an Auto Knitter. When first I heard about it and what it was doing for others I thought it was too good to be true. I have had my machine over two years and can make a pair of socks in twenty-five minutes. During the past eight months I have made \$650.00 clear."

Mrs. J. Jacks.

Saskatchewan.



What is Auto Knitting?

Auto Knitting simply means this: You knit wool socks in your spare time at home with a hand operated knitting machine. For every pair of standard socks you send to us we pay you a guaranteed price per pair. Our doing this assures you of the immediate sale of all your work. If, however, you wish to develop a home trade as Mrs. Jacks has done, we will assist you in every possible way. We not only pay out Thousands of Dollars a month to those who knit for us, but we supply hundreds of others with machines and yarn for home use and private trade. The splendid thing about the work is that previous knitting experience is not required and where you live does not matter.

A Special Announcement

For years we have refrained from using the testimony that blind people in Toronto and other places are successful operators of Hand Knitting Machines. But as further assurance to those who take up Auto Knitting, we have pleasure in publishing the following letter which has been gratefully written by Dr. G. B. Hilker, Manager of The Associated Blind, whose offices are at 749 Gerrard Street East, Toronto.

Mr. T. W. Chadburn, President
The Auto Knitter Hosiery Co. Limited
Toronto, Ontario

October 3rd, 1928

Dear Sir:

It is with a great deal of gratitude and pleasure that we write you this letter, confirming that for some years all employees of The Associated Blind have been and are, successful operators of the Auto Knitter and that they are all totally blind.

We also confirm that during the past several years we have taught many blind people to operate the machine successfully, and at the present time we have young women making socks every day which are sold to our principal stores and to our friends at a fair and profitable price.

We shall be pleased to demonstrate the Auto Knitter publicly at any time, and, for a moderate consideration we will supply totally blind girls as teachers of the machine to those who have their sight, as well as to other blind people whose residence is in Toronto, and also to those residing outside of the city who can avail themselves of visiting our offices; this, however, is not necessary for people with sight who can read printed instructions.

Yours very sincerely

THE ASSOCIATED BLIND
G. B. Hilker, Manager

One Thousand Dollars Reward

We will pay \$1000.00 reward to anyone proving that there is any other Home-Earning occupation in Canada that has been as successful as Auto Knitting. Or that any statement or testimonial of earnings is not bona-fide and on record here in our offices. Our pay cheques to workers alone total over Two Hundred Thousand Dollars: And many times this amount has been earned by those who knit for private trade.

Here is the Proof

"In the eight months we have had our Auto Knitter we have made over \$600.00 working only in spare time."
Mrs. H. Armstrong, British Columbia

"It is now three years since I got my Auto Knitter. During the past winter I never made less than \$100.00 a month."

George Niven,

Manitoba

"To have worked in the evenings during two months and be over \$125.00 to the good is the happy result of having an Auto Knitter."

Mrs. G. Bernay,

Manitoba

Full Details Are Free

We feel sure that you would like to know more about this pleasant way of making money at home. Doesn't it sound like something you would really like to do? Then let us send you full details of our plan: How to get started: What you can earn; How to build up a permanent business of your own—Just write your name and address on the coupon below, and without the slightest obligation on your part, we will mail you complete information. Please let us hear from you at once.

The Auto Knitter Hosiery Co., Limited
1870 Davenport Road, Toronto 9, Ont.
Dep. 10011.

Kindly send me, without obligation of any kind, information about Auto Knitting.

Name

Address

Prov.

Chatelaine, November, '28

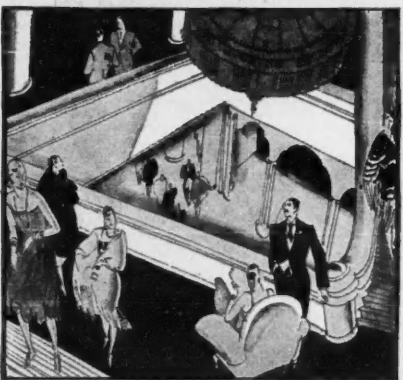
From

LUCILE'S PARIS ATELIERS

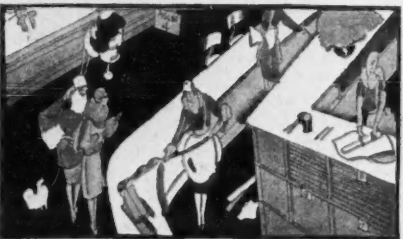
*Come Charming
Hosiery Colors
for AMERICA*



PARIS . . . the Mecca of the mode, where from all corners of the earth fashion's pilgrims come to view the openings of the great *couturiers*. Here styles are set in every article of feminine apparel.



11 Rue de Penthièvre is a famous address to those who search for fashion's newest whims. Here are the *ateliers* of Lucile—Paris, wherein is gowned the aristocracy of many nations.



LUCILE, DICTATOR of hosiery shades, creates special colors to suit each new trend in materials and shoes. Then they are speeded to America and reproduced in Holeproof Hosiery.

* * *

And of all fine stockings Holeproof alone can offer you Lucile's Paris colors re-created in stockings known the world over for their exquisite sheerness and chic. Priced from \$1.00 to \$2.95. A lovely Lucile special number at \$1.95.

Holeproof Hosiery

The Domestic Workshop

*A department which seeks out and investigates for the housekeeper
new equipment of Canadian manufacture*

Conducted by VERA E. WELCH

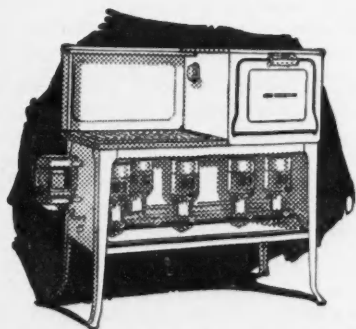


WE HAVE come to look upon oil, when used in place of coal, as a synonym for cleanliness, and certainly the modern version of the oil range more than justifies that belief. The New Perfection models placed on the Canadian market by General Steel Wares Limited, have been built with an eye to both beauty and utility, and for country use especially, they provide an ideal method of cooking.

Model No. 339, illustrated here, is finished in pure white porcelain enamel of a high-grade, long-wearing quality, and has a glass-like surface which is wonderfully easy to keep clean. A unique arrangement of the burners provides a cooking top that is almost square—25½ inches wide and 20½ inches deep. You will notice that instead of all three burners being placed in line, there is a "Big Giant" Superflex burner in the rear and two "Little Giant" burners in the front. The cooking top is finished in silver-gray porcelain enamel, and a sliding tray also of porcelain enamel, under the burners, is easily removed for cleaning.

The burners are constructed on the same principle as all Perfection burners, with the long chimney which insures a powerful column of intense heat, without flame, striking the cooking utensils, thus providing odorless and smokeless heat. The Superflex chimneys have double walls, in order to prevent heat radiation.

There are two more standard burners under the oven, which is finished in white porcelain enamel outside and dark blue porcelain inside. It is a roomy, "live heat" oven, 16 inches wide, 18½ inches deep and 13½ inches high, with a drop door which serves as a convenient shelf when open. It is also, of course, equipped with a built-in heat indicator.



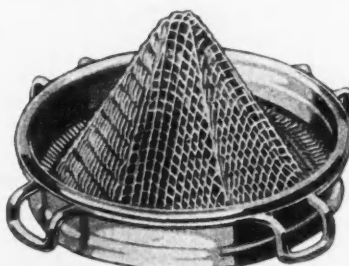
An oil range which attracts attention for its cleanliness and fast cooking facilities.

WHILE on the subject of cooking, have you ever noticed that the newest kink is often the most ancient in actual principle? There is a certain "Quickfri" pan being shown in the shops which is nothing more nor less than a modern version of the old continental method of cookery. It is not a Canadian-made utensil but is the product of a London, England, firm. It consists of an aluminum bowl which fits tightly inside an outer "insulating" shell of asbestos, aluminum and steel. And therein lies the tale, for by thus concentrating the heat on the base of the bowl, there is no wastage and consequently, it is possible to cook food very quickly.

The bowl should be filled to three quarters capacity with fat, and when the fat boils, the fish or meat is placed in it. A one and

one-half or two pound chicken will cook in fifteen to twenty minutes by this procedure. The pan comes in three sizes and is provided with a wire scoop which fits into a notch in the handle when not in use. The importation will undoubtedly find devotees in Canadian domestic circles.

A VERY useful addition to the kitchen furnishings is the Superior Kitchen Step Stool. This stool has not yet been placed on the general market, but for some time has been sold direct to customers by the Superior Barn Equipment Company, of



A Lemon-Aider which strains as it squeezes. (Patent applied for)

Fergus, Ont. Constructed of steel for strength and durability, with a wood step and wood seat for comfort and safety, the stool is designed to give long and faithful service in every one of its many capacities.

Its duties are legion, for it will be found a useful accessory to the hundred and one odd tasks which occupy the housewife's day. That is the appealing feature of the stool, its general utility. The stool is just about the right height for the average kitchen sink, and there is a convenient foot rest which folds back under the seat when not in use. Then, too, ironing loses much of its drudgery if one can sit down to it when one feels like it. It is impossible to find relief, though, in ironing from the depths of an ordinary kitchen chair—even hours of standing are preferable to that. But as with the sink, so with the ironing board, the Superior Step Stool is the convenient height for both.

Its other use is, of course, in giving easy access to household duties otherwise beyond reach—dusting lighting fixtures, ceilings, cleaning windows, hanging curtains and draperies, and so forth. Because of its sturdy well-balanced design, it will prove infinitely safer than the rickety chair or other makeshift so often employed because "it is old enough not to hurt if it gets marked up."

The Superior Step Stool is light and easily carried from one part of the house to another. It comes in two finishes, oak and



A useful stool for kitchen use.

white enamel, and when not needed, will tuck away under the sink or kitchen table.

A RATHER unique combination of washer and ironer, is the latest development of the Thor-Canadian Company, Toronto. The practical advantages of such a combination are obvious, if only from an economical standpoint, for, operating as it does from the one washer motor, the expense incurred by the necessity of having an individual motor for both ironing machine and washer, is avoided. Add to that, the compact nature of the whole, and you have two very good reasons for its growing popularity.

The ironer may be purchased separately, if desired, for use with Thor No. 2, 6 or 8 washing machines, but should you be considering the buying of a new washer and should you plan to install an ironing machine later on, the Thor Agitator, for which the Thor Rotary Iron is primarily designed, is well worth investigation. Its round, one-piece tub is vitreous enamelled and guaranteed not to tarnish, crack or break. It retains heat for a long period, and will hold fully six pounds of dry clothes. A scant five minutes is required to wash a tubful of clothes—even those hard-to-get-clean pieces—and the manufacturers claim complete freedom from damage to the daintiest garments.



A unique combination of washing machine and ironer operating from the one motor.

The cushion roll wringer is twelve inches long, of the reversible swinging type, and is adjustable to four positions. When ironing is in order, it is only necessary to remove the wringer from the washing machine, place the iron on the wringer shaft, connect to the electric light circuit, and feed the pieces in over the heated roll. The ironer is designed to handle an entire family wash, the finer pieces included. Compared with other ironers, it is small, only 26 inches long, but it has an ironing surface of ten flatirons, and will iron everything, it is claimed, in one-third the time. After the wash is ironed, it is easy enough to lift off the ironer and put it away in a drawer or closet until it is next wanted. So that not only is the new Thor combination an economical investment, but it has the advantage of taking up the space of only one piece of equipment in place of two. Kitchens nowadays are none too large. Even in the most up-to-date houses, the trend is toward the smaller, compact room, with equipment ready to hand. Any saving of space is, therefore, a thing to be considered.

The Domestic Workshop

Continued from page 49

water against specially constructed baffle plates which in turn deflect the water upwards through the dishes in heavy spray formation, cleaning every part of each dish rapidly. A rather remarkable feature of this machine, and unique too, among dishwashers, is the small amount of water required to wash a complete load of fifty dishes. The entire kettleful—for a gallon is all that is needed—is thrown upwards in one surge over one hundred times a minute, from bottom to top, and returned. Thus there is double washing action, when the water is thrown upwards and while returning.

As the racks act as heat conductors, boiling water may be used with a tablespoonful of soap powder. It is only necessary then to connect the electric cord to any socket

and the dasher is set in motion. After two minutes the water may be drained away through a pipe into a pail supplied for the purpose, and another gallon of hot water does the rinsing, incidentally cleaning the machine while so doing. The entire process occupies from the three to four minutes. The dishes dry in their places by draining off the water and lifting up the lid.

To my mind the chief attraction of this dishwasher lies in its utter simplicity and the ease with which it can be manipulated. The machine described is as yet the only model put out by the Ever-Ready people. A portable type, it is designed especially for household use and for the woman to whom dishwashing constitutes a thrice-a-day drudgery, should prove a profitable investment.

SCRAP-BOOK TREASURE

The Ways of a Cook with a Cabbage

By NELLIE REGAN

OF COURSE, there are cabbages and cabbages, if you understand my meaning. They range from the hard, white head of cellar storage, to the tender, green one freshly plucked from the garden. Therefore, choose your recipe to suit your cabbage; select one that will produce the utmost in flavor from the less promising head. But in spite of the above title, I am convinced that only for the sake of variety is the cooking of a cabbage justified—it is far more healthful eaten raw. All vegetables lose a considerable amount of their vitamins in the process of cooking, and it behooves us to be careful of these.

Raw cabbage does not produce the flatulence of which so many complain after eating the cooked article. Cabbage salad is the most wholesome and economical salad it is possible to prepare, and is particularly suitable for the housewife who must prepare meals for a large family. It may be urged that salad dressing is expensive, but as with cabbages, there are "salad dressings and salad dressings."

By way of encouragement I will give you a recipe that calls for a minimum of expense, labor and time.

During the summer months one usually has a little sour milk on hand. Set some in a warm place until it turns thick. Drain off the whey and take a cupful of the curds. Mix in a basin, one teaspoonful of sugar, a quarter of a teaspoonful of salt, a little pepper, and a half teaspoonful of mustard. Add a little of the curds and when the dry ingredients are smoothly mixed, add the rest of the curds and beat well. Now add a dessertspoonful of butter, melted, and beat again; then add one tablespoonful of vinegar.

I have given the essentials for making the dressing, but it can be varied to taste by adding more or less of any ingredient. Keep it in a covered jar in a cool place. If it becomes very thick after standing, beat well before taking any from the jar.

For cabbage salad use only the tender inner parts of the cabbage, the coarser parts can be used for soup. A small quantity of finely chopped onion, chopped celery, apple or boiled chestnuts make a good addition.

Jellied Cabbage Salad

Soak two tablespoonfuls of granulated gelatine in a little cold water, then add two cupfuls of boiling water. When the gelatine is quite dissolved add half a cupful of vinegar the juice of one lemon, half a cupful of sugar and a teaspoonful of salt. Cool, and when it begins to jell add one cupful of finely

shredded cabbage and a half cupful of chopped celery. Pour into moulds and chill. Serve on lettuce leaves with salad dressing. Finely chopped green pepper or pimento, add color and flavor.

Cream of Cabbage

Cook a cabbage in fast boiling water until tender, adding an onion stuck with cloves. When cooked, drain and chop the cabbage, also the onion, after removing the cloves, and put them into a saucepan with some sour milk, a little butter, pepper and salt and a dash of nutmeg. Stir until smoking hot, pile on hot buttered toast and sprinkle with chopped parsley.

Scalloped Cabbage and Tomato

Cook a large head of cabbage until tender, then drain and chop. Empty a can of tomatoes into a saucepan and add a teaspoonful of salt, a little pepper and an onion, minced. When quite hot, thicken with three tablespoonfuls of flour, and two of butter rubbed smooth. Stir well, bring to a boil and let cook five minutes. Arrange alternate layers of the cabbage and tomatoes in a baking dish and cover the top with bread crumbs and little bits of butter. Bake about three quarters of an hour.

Cabbage and Cheese

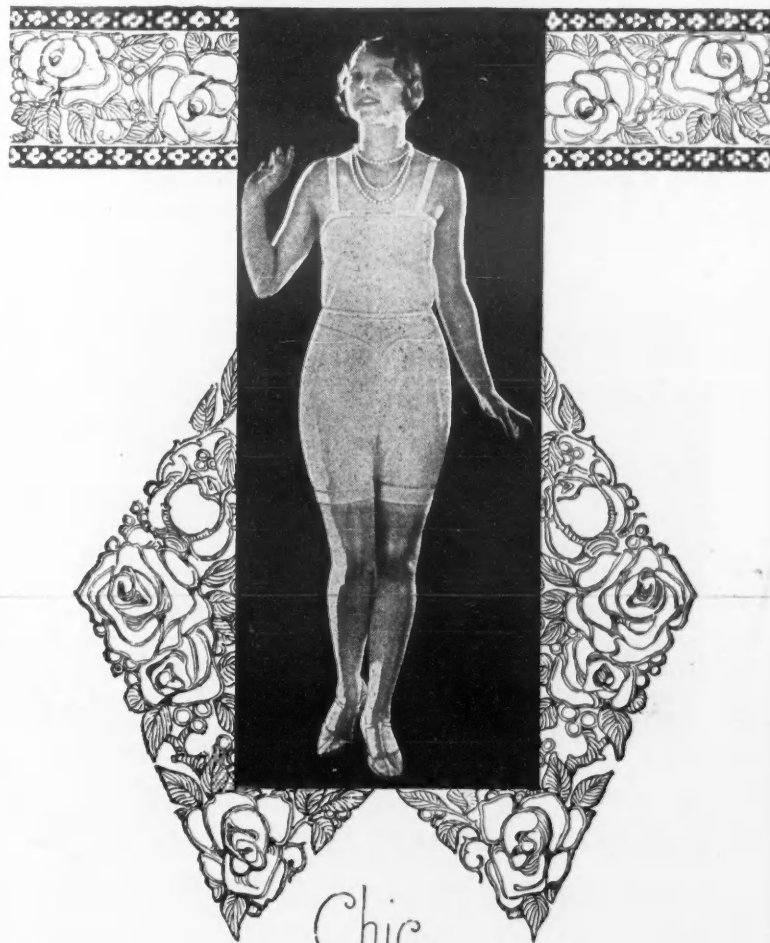
Put alternate layers of tender cooked cabbage and grated cheese in a greased pie dish, cover with good white sauce and sprinkle the top with bread crumbs and grated cheese. Bake half an hour.

A Piquant, Appetizing Dish

Shred a head of cabbage and place it in a saucepan with a sliced onion, one teaspoonful of salt, a little pepper, two tablespoonfuls of fat, four tablespoonfuls of vinegar and two tablespoonfuls of sugar. Cook slowly for one hour. If preferred you may omit the onion and sugar and add a cupful of seeded raisins.

Cabbage Rolls

Take some good cabbage leaves and fill them with a mixture of equal parts of cold minced meat and boiled rice. Roll and tie the leaves to keep in shape and boil until the leaves are tender. Serve on hot buttered toast.



...Decidedly.... and What Comfort!

DAINTY, faultless and thoroughly comfortable is this Mercury set — Dance Knickers and Vest of shimmering Rayon, light as thistledown—charmingly matched by lustrous Mercury Full Fashioned Hosiery.

In the yoke at the front lies the secret. Comfort and charm created at one stroke. The front of the Knicker lies flat. Your body is free from any hint of binding—perfect comfort, roominess, without a hint of bulk.

Note the cuffed knee. New. Smart. Snug without binding. Essentially a Mercury feature.

And the hose. Strikingly beautiful and surprisingly durable. Garter panel gives strength where strength is needed.

You will find this delightful little set, along with a wide range of alluringly lovely Mercury lingerie, at all the better shops.



Every hosiery and underwear need of every member of the family can be supplied in the famous Mercury line.

Mercury

Hosiery and Lingerie
of Quality

MERCURY MILLS LIMITED, HAMILTON, ONTARIO

Grand Piano

by

Mason & Risch



The graceful lines and beautiful finish of the Mason & Risch grand piano add the final touch of perfection to a cultured Canadian home.

The tone is pure and resonant, bringing inspiration to the pianist and joy to the music lover.

We cordially invite you to come in, see, hear, and play this instrument, or write for illustrated price list.

MASON & RISCH

Limited

230 Yonge St.

Toronto

Branches throughout Canada

The Voice with a Smile WINS



JUST ask one of the telephone operators who serves you how she always manages to maintain such a pleasant voice, such unfailing courtesy and good temper at a big central switchboard.

"It wasn't easy at first," she'll admit. I'd always led an active outdoor life. And I found that a sedentary job indoors all day was almost too much for me. I realized that if I was going to make good on the job—and I loved it!—I'd have to keep myself in the very pink of condition.

"I've done it with Nujol—nothing else. It's kept me from having headaches and colds and that awful let-down feeling. Kept my nerves from getting jangled, too. All the things I just couldn't afford to have in my kind of work.

"For that matter, the voice with a smile wins in any job. Its a big asset.

"If you're inclined to feel irritable, tired, nervous, Nujol will do you a lot of good.

"Nujol isn't a medicine. It's simply a pure natural substance, perfected by the Nujol Laboratories, 26 Broadway, New York. It keeps your system functioning as nature meant it to, even under sedentary or abnormal conditions. It not only prevents an excess of body poisons (we all have them) from forming, but aids in their removal.

"Try Nujol for the next three months, anyway. You'll swear by it after that.

"Nujol can't possibly hurt you or upset you, for it contains absolutely no medicine or drugs. You can take it under any conditions. And its cost is very little—no more than two or three ice cream sodas."

Get a bottle of Nujol today. It's sold at all drug stores.

Making Settlement Safe in Canada

Continued from page 27

infants under one year of age was very high. Many people living today, even in the old province of Ontario, have the most poignant memories of that fact. In cases where the mother of numerous children survived the lack of care, she very often suffered subsequently from physical or mental weakness which was the direct result of it. Lady Aberdeen, who as wife of the governor-general of Canada, took up residence at Rideau Hall away back in the eighteen hundreds, was one of the first people in Canada to not only perceive the pressing needs of the lonely women in remote rural parts of the country, but to plan some measure of relief for their great disabilities. She it was who instituted the Victorian Order of Nurses thirty years ago, for the express purpose of alleviating by a visiting service, the sufferings of women and of bringing to the pioneers some of the help they so urgently needed. Through all the years since, in town and country, this Order has done and is today doing most valuable service.

But more was required. In her great wisdom, Lady Aberdeen went even further, in order to supply what she thought were the indispensable amenities for Canadian women generally. She visioned and brought into being the National Council of Women, a federation of women's clubs, which in time enabled the women in all of the Canadian provinces to come into communication and conference, building for this purpose a machinery through which they could not only reach conclusions, but could agree on concerted action and could definitely influence public opinion. This made so strong a focus for the co-ordinated opinions of Canadian women, particularly along the lines of health needs, throughout the Dominion, that even before the day of the vote they wielded a considerable influence on practical politics.

ONE of the first matters dealt with in the National Council was the health of women and children and through all the years since that time this body has upheld and exercised an intelligent, helpful point of view with regard to educational, health and welfare matters in the Dominion.

Much of the undoubted improvement in the physical condition of the men, women and children in Canada today, is due to the various types of health education which from that day to this have become increasingly available in most provinces. That is surely proven by comparison of places where such education and health services are strongest and where they are weakest. A convincing instance along this line is the city of Montreal in the province of Quebec, which not long ago suffered an epidemic of typhoid fever, involving thousands of its population. In Quebec, health education and health machinery are weak, while in Toronto, Ontario, both are strong, and typhoid fever has almost passed into the limbo of medical curiosities.

In Quebec the infant mortality rate is very high, in some parts of the province rising to one hundred and seventy per thousand, while in Saskatchewan where health education is at a better level, the infant mortality rate is one of the lowest in the British Empire.

In most parts of Canada today the laws of health are taught in the schools, and children, through the Junior Red Cross or other "doing" organizations of health workers, learn to take good care of their bodies. Simple lessons in diet, nourishment, home nursing and baby care have been made easy of access; health surveys are undertaken frequently; "well baby clinics" have been established; through social hygiene, mental hygiene, Red Cross and provincial health departments, health exhibits are frequently shown; dental clinics are becoming more and more common and school medical inspection is already compulsory in most of the cities and towns,

with a growing tendency to make it general through the rural districts.

Whereas, too, in past years indifference and pathy with repudiation of responsibility marked the attitude of both federal and provincial governments, today it is being more and more clearly perceived that the community is responsible in great measure for individual welfare and that governments must grapple with the problems of disease control and must themselves strive to create better health standards among the people. "Governments are responsible for the health of the people," said Judge Emily Murphy of Edmonton, recently, "and the day is coming when all health services will be co-ordinated under governments."

So, though Canada with the exception of Toronto, is still behind Great Britain in her health machinery, there is gradually developing a recognition that the prevention of disease is a social and economic, as well as a health problem, and the rest will follow.

But it must never be forgotten that in Canada, with its population of 9,000,000 people scattered over half a continent, health problems have been exceedingly difficult of solution. Particularly is this the case because each province has attacked them in its own way or not at all, as it saw fit. In all of the Canadian provinces, however, much service has been rendered by various voluntary organizations co-operating with the provincial boards of health.

AMONG these, none have done more remarkable, original or valuable national health work than the Red Cross, which in the adoption of its peace-time programme has most splendidly lived up to its war-won reputation for the relief of pain and the assuagement of human suffering.

Red Cross activities along these lines include the vigorous building up of the Junior Red Cross, which is now 150,000 strong throughout the Dominion and doing a most unique service for children from the health, educational and social angles of citizenship; the institution of outpost hospitals in many remote pioneering districts; the operation of home nursing classes which have in recent years trained over 14,000 women and girls in all provinces; and the originating of perhaps the most unique service of all—that of the Seaport Nurseries at Halifax, Saint John and Quebec, wherein all immigrant mothers and their children are welcomed, cared for, advised, recorded and then sped cheerfully on their way to the interior.

In the matter of child welfare, the Junior Red Cross has in the past five years provided medical, nursing, hospital and surgical care as required, for over 5,000 children who were crippled or otherwise handicapped and the Canadian Council on Child Welfare is now seeking to co-ordinate the many volunteer offices being performed by the Juniors or other service associations for disabled children.

In the anti-tuberculosis movement, many governments and organizations have taken a very active part in the Dominion. There are sanatoria in all provinces for the cure of persons suffering from this disease and two preventoria now exist besides the Solarium in British Columbia, which has been just put into operation this year. Both of these are in Ontario, the earliest—that in Toronto—having been doing beneficent work for many years under the aegis of the Imperial Order of the Daughters of the Empire, and the other—that in connection with the Ottawa Sanatorium—having been lately opened by Lord Willingdon, as previously recorded.

Besides these, there are in every province except Quebec, travelling chest diagnosticians who hold clinics in various centres at stated times, while a number of the sanatoria operate clinics in the districts which they serve.

Continued on page 59

The Domestic Workshop

Continued from page 49

water against specially constructed baffle plates which in turn deflect the water upwards through the dishes in heavy spray formation, cleaning every part of each dish rapidly. A rather remarkable feature of this machine, and unique too, among dishwashers, is the small amount of water required to wash a complete load of fifty dishes. The entire kettleful—for a gallon is all that is needed—is thrown upwards in one surge over one hundred times a minute, from bottom to top, and returned. Thus there is double washing action, when the water is thrown upwards and while returning.

As the racks act as heat conductors, boiling water may be used with a tablespoonful of soap powder. It is only necessary then to connect the electric cord to any socket

and the dasher is set in motion. After two minutes the water may be drained away through a pipe into a pail supplied for the purpose, and another gallon of hot water does the rinsing, incidentally cleaning the machine while so doing. The entire process occupies from the three to four minutes. The dishes dry in their places by draining off the water and lifting up the lid.

To my mind the chief attraction of this dishwasher lies in its utter simplicity and the ease with which it can be manipulated. The machine described is as yet the only model put out by the Ever-Ready people. A portable type, it is designed especially for household use and for the woman to whom dishwashing constitutes a thrice-a-day drudgery, should prove a profitable investment.

SCRAP-BOOK TREASURE

The Ways of a Cook with a Cabbage

By NELLIE REGAN

OF COURSE, there are cabbages and cabbages, if you understand my meaning. They range from the hard, white head of cellar storage, to the tender, green one freshly plucked from the garden. Therefore, choose your recipe to suit your cabbage; select one that will produce the utmost in flavor from the less promising head. But in spite of the above title, I am convinced that only for the sake of variety is the cooking of a cabbage justified—it is far more healthful eaten raw. All vegetables lose a considerable amount of their vitamins in the process of cooking, and it behooves us to be careful of these.

Raw cabbage does not produce the flatulence of which so many complain after eating the cooked article. Cabbage salad is the most wholesome and economical salad it is possible to prepare, and is particularly suitable for the housewife who must prepare meals for a large family. It may be urged that salad dressing is expensive, but as with cabbages, there are "salad dressings and salad dressings."

By way of encouragement I will give you a recipe that calls for a minimum of expense, labor and time.

During the summer months one usually has a little sour milk on hand. Set some in a warm place until it turns thick. Drain off the whey and take a cupful of the curds. Mix in a basin, one teaspoonful of sugar, a quarter of a teaspoonful of salt, a little pepper, and a half teaspoonful of mustard. Add a little of the curds and when the dry ingredients are smoothly mixed, add the rest of the curds and beat well. Now add a dessertspoonful of butter, melted, and beat again; then add one tablespoonful of vinegar.

I have given the essentials for making the dressing, but it can be varied to taste by adding more or less of any ingredient. Keep it in a covered jar in a cool place. If it becomes very thick after standing, beat well before taking any from the jar.

For cabbage salad use only the tender inner parts of the cabbage, the coarser parts can be used for soup. A small quantity of finely chopped onion, chopped celery, apple or boiled chestnuts make a good addition.

Jellied Cabbage Salad

Soak two tablespoonfuls of granulated gelatine in a little cold water, then add two cupfuls of boiling water. When the gelatine is quite dissolved add half a cupful of vinegar the juice of one lemon, half a cupful of sugar and a teaspoonful of salt. Cool, and when it begins to jell add one cupful of finely

shredded cabbage and a half cupful of chopped celery. Pour into moulds and chill. Serve on lettuce leaves with salad dressing. Finely chopped green pepper or pimento, add color and flavor.

Cream of Cabbage

Cook a cabbage in fast boiling water until tender, adding an onion stuck with cloves. When cooked, drain and chop the cabbage, also the onion, after removing the cloves, and put them into a saucepan with some sour milk, a little butter, pepper and salt and a dash of nutmeg. Stir until smoking hot, pile on hot buttered toast and sprinkle with chopped parsley.

Scalloped Cabbage and Tomato

Cook a large head of cabbage until tender, then drain and chop. Empty a can of tomatoes into a saucepan and add a teaspoonful of salt, a little pepper and an onion, minced. When quite hot, thicken with three tablespoonfuls of flour, and two of butter rubbed smooth. Stir well, bring to a boil and let cook five minutes. Arrange alternate layers of the cabbage and tomatoes in a baking dish and cover the top with bread crumbs and little bits of butter. Bake about three quarters of an hour.

Cabbage and Cheese

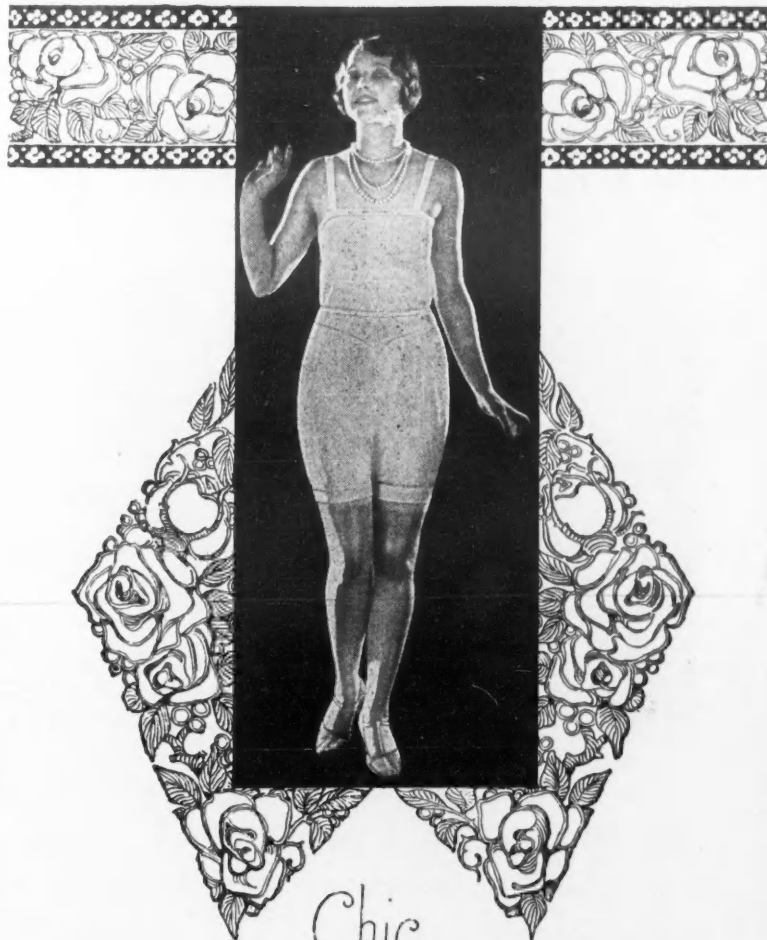
Put alternate layers of tender cooked cabbage and grated cheese in a greased pie dish, cover with good white sauce and sprinkle the top with bread crumbs and grated cheese. Bake half an hour.

A Piquant, Appetizing Dish

Shred a head of cabbage and place it in a saucepan with a sliced onion, one teaspoonful of salt, a little pepper, two tablespoonfuls of fat, four tablespoonfuls of vinegar and two tablespoonfuls of sugar. Cook slowly for one hour. If preferred you may omit the onion and sugar and add a cupful of seeded raisins.

Cabbage Rolls

Take some good cabbage leaves and fill them with a mixture of equal parts of cold minced meat and boiled rice. Roll and tie the leaves to keep in shape and boil until the leaves are tender. Serve on hot buttered toast.



Chic
...Decidedly.... and What Comfort!

DAINTY, faultless and thoroughly comfortable is this Mercury set — Dance Knickers and Vest of shimmering Rayon, light as thistledown—charmingly matched by lustrous Mercury Full Fashioned Hosiery.

In the yoke at the front lies the secret. Comfort and charm created at one stroke. The front of the Knicker lies flat. Your body is free from any hint of binding—perfect comfort, roominess, without a hint of bulk.

Note the cuffed knee. New. Smart. Snug without binding. Essentially a Mercury feature.

And the hose. Strikingly beautiful and surprisingly durable. Garter panel gives strength where strength is needed.

You will find this delightful little set, along with a wide range of alluringly lovely Mercury lingerie, at all the better shops.



Every hosiery and underwear need of every member of the family can be supplied in the famous Mercury line.

Mercury

Hosiery and Lingerie
of Quality

MERCURY MILLS LIMITED, HAMILTON, ONTARIO

Grand Piano

by

Mason & Risch



The graceful lines and beautiful finish of the Mason & Risch grand piano add the final touch of perfection to a cultured Canadian home.

The tone is pure and resonant, bringing inspiration to the pianist and joy to the music lover.

We cordially invite you to come in, see, hear, and play this instrument, or write for illustrated price list.

MASON & RISCH

Limited

230 Yonge St.

Toronto

Branches throughout Canada

The Voice with a Smile WINS



JUST ask one of the telephone operators who serves you how she always manages to maintain such a pleasant voice, such unfailing courtesy and good temper at a big central switchboard.

"It wasn't easy at first," she'll admit. I'd always led an active outdoor life. And I found that a sedentary job indoors all day was almost too much for me. I realized that if I was going to make good on the job—and I loved it!—I'd have to keep myself in the very pink of condition.

"I've done it with Nujol—nothing else. It's kept me from having headaches and colds and that awful let-down feeling. Kept my nerves from getting jangled, too. All the things I just couldn't afford to have in my kind of work.

"For that matter, the voice with a smile wins in any job. Its a big asset.

"If you're inclined to feel irritable, tired, nervous, Nujol will do you a lot of good.

"Nujol isn't a medicine. It's simply a pure natural substance, perfected by the Nujol Laboratories, 26 Broadway, New York. It keeps your system functioning as nature meant it to, even under sedentary or abnormal conditions. It not only prevents an excess of body poisons (we all have them) from forming, but aids in their removal.

"Try Nujol for the next three months, anyway. You'll swear by it after that.

"Nujol can't possibly hurt you or upset you, for it contains absolutely no medicine or drugs. You can take it under any conditions. And its cost is very little—no more than two or three ice cream sodas."

Get a bottle of Nujol today. It's sold at all drug stores.

Making Settlement Safe in Canada

Continued from page 27

infants under one year of age was very high. Many people living today, even in the old province of Ontario, have the most poignant memories of that fact. In cases where the mother of numerous children survived the lack of care, she very often suffered subsequently from physical or mental weakness which was the direct result of it. Lady Aberdeen, who as wife of the governor-general of Canada, took up residence at Rideau Hall away back in the eighteen hundreds, was one of the first people in Canada to not only perceive the pressing needs of the lonely women in remote rural parts of the country, but to plan some measure of relief for their great disabilities. She it was who instituted the Victorian Order of Nurses thirty years ago, for the express purpose of alleviating by a visiting service, the sufferings of women and of bringing to the pioneers some of the help they so urgently needed. Through all the years since, in town and country, this Order has done and is today doing most valuable service.

But more was required. In her great wisdom, Lady Aberdeen went even further, in order to supply what she thought were the indispensable amenities for Canadian women generally. She visioned and brought into being the National Council of Women, a federation of women's clubs, which in time enabled the women in all of the Canadian provinces to come into communication and conference, building for this purpose a machinery through which they could not only reach conclusions, but could agree on concerted action and could definitely influence public opinion. This made so strong a focus for the co-ordinated opinions of Canadian women, particularly along the lines of health needs, throughout the Dominion, that even before the day of the vote they wielded a considerable influence on practical politics.

ONE of the first matters dealt with in the National Council was the health of women and children and through all the years since that time this body has upheld and exercised an intelligent, helpful point of view with regard to educational, health and welfare matters in the Dominion.

Much of the undoubted improvement in the physical condition of the men, women and children in Canada today, is due to the various types of health education which from that day to this have become increasingly available in most provinces. That is surely proven by comparison of places where such education and health services are strongest and where they are weakest. A convincing instance along this line is the city of Montreal in the province of Quebec, which not long ago suffered an epidemic of typhoid fever, involving thousands of its population. In Quebec, health education and health machinery are weak, while in Toronto, Ontario, both are strong, and typhoid fever has almost passed into the limbo of medical curiosities.

In Quebec the infant mortality rate is very high, in some parts of the province rising to one hundred and seventy per thousand, while in Saskatchewan where health education is at a better level, the infant mortality rate is one of the lowest in the British Empire.

In most parts of Canada today the laws of health are taught in the schools, and children, through the Junior Red Cross or other "doing" organizations of health workers, learn to take good care of their bodies. Simple lessons in diet, nourishment, home nursing and baby care have been made easy of access; health surveys are undertaken frequently; "well baby clinics" have been established; through social hygiene, mental hygiene, Red Cross and provincial health departments, health exhibits are frequently shown; dental clinics are becoming more and more common and school medical inspection is already compulsory in most of the cities and towns,

with a growing tendency to make it general through the rural districts.

Whereas, too, in past years indifference and pathy with repudiation of responsibility marked the attitude of both federal and provincial governments, today it is being more and more clearly perceived that the community is responsible in great measure for individual welfare and that governments must grapple with the problems of disease control and must themselves strive to create better health standards among the people. "Governments are responsible for the health of the people," said Judge Emily Murphy of Edmonton, recently, "and the day is coming when all health services will be co-ordinated under governments."

So, though Canada with the exception of Toronto, is still behind Great Britain in her health machinery, there is gradually developing a recognition that the prevention of disease is a social and economic, as well as a health problem, and the rest will follow.

But it must never be forgotten that in Canada, with its population of 9,000,000 people scattered over half a continent, health problems have been exceedingly difficult of solution. Particularly is this the case because each province has attacked them in its own way or not at all, as it saw fit. In all of the Canadian provinces, however, much service has been rendered by various voluntary organizations co-operating with the provincial boards of health.

AMONG these, none have done more remarkable, original or valuable national health work than the Red Cross, which in the adoption of its peace-time programme has most splendidly lived up to its war-won reputation for the relief of pain and the assuagement of human suffering.

Red Cross activities along these lines include the vigorous building up of the Junior Red Cross, which is now 150,000 strong throughout the Dominion and doing a most unique service for children from the health, educational and social angles of citizenship; the institution of outpost hospitals in many remote pioneering districts; the operation of home nursing classes which have in recent years trained over 14,000 women and girls in all provinces; and the originating of perhaps the most unique service of all—that of the Seaport Nurseries at Halifax, Saint John and Quebec, wherein all immigrant mothers and their children are welcomed, cared for, advised, recorded and then sped cheerfully on their way to the interior.

In the matter of child welfare, the Junior Red Cross has in the past five years provided medical, nursing, hospital and surgical care as required, for over 5,000 children who were crippled or otherwise handicapped and the Canadian Council on Child Welfare is now seeking to co-ordinate the many volunteer offices being performed by the Juniors or other service associations for disabled children.

In the anti-tuberculosis movement, many governments and organizations have taken a very active part in the Dominion. There are sanatoria in all provinces for the cure of persons suffering from this disease and two preventoria now exist besides the Solarium in British Columbia, which has been just put into operation this year. Both of these are in Ontario, the earliest—that in Toronto—having been doing beneficent work for many years under the aegis of the Imperial Order of the Daughters of the Empire, and the other—that in connection with the Ottawa Sanatorium—having been lately opened by Lord Willingdon, as previously recorded.

Besides these, there are in every province except Quebec, travelling chest diagnosticians who hold clinics in various centres at stated times, while a number of the sanatoria operate clinics in the districts which they serve.

Continued on page 59

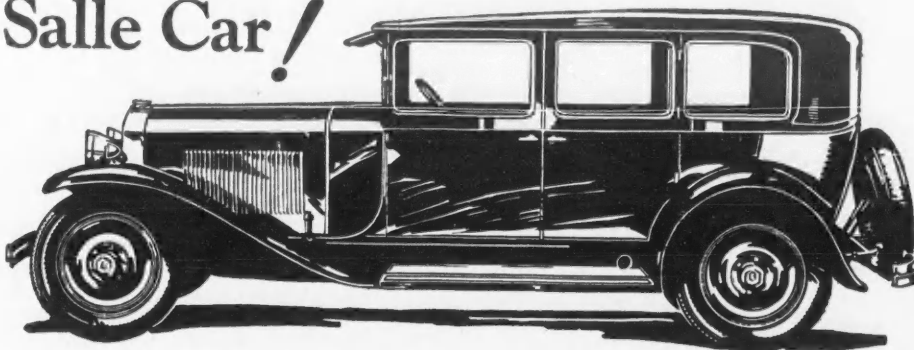
OVER \$10,000.00 in FREE PRIZES

GOBLIN MAGAZINE'S GREATEST CONTEST

Win a La Salle Car!

99 Other Awards

This is the **LARGEST** Prize List ever offered in Canada



FIRST PRIZE—Total value up to \$5,875.00—La Salle Five-Passenger Sedan plus \$2,000 cash bonus, at the rate of twenty times the subscription money remitted. This bonus limited to a maximum of \$2,000. A contestant must send in not less than \$5.00 worth of subscriptions to qualify for this prize.

FIRST PRIZE (if contestant does not qualify as above)—McLaughlin-Buick Five-Passenger Sedan valued at \$1,840.00. The minimum subscription to qualify for this prize is \$3.00. If a contestant sends in five dollars, he qualifies for the La Salle Sedan.

FIRST PRIZE (if the contestant does not qualify as above)—Chevrolet Sedan valued at \$892.00. This is the first prize if winner sends in only \$2.00 subscription.

SECOND PRIZE—Total value \$2392.00. Chevrolet Sedan, plus \$1500.00 cash bonus extra, at the rate of fifteen times the subscription money remitted. This bonus limited to a maximum of \$1500.00.

THIRD PRIZE—Total value \$1,400.00. Fada A. C. Electric Radio, seven tube set valued at \$400.00 plus \$1,000.00 cash bonus extra at the rate of ten times the subscription money remitted. This bonus limited to a maximum of \$1,000.00.

FOURTH PRIZE—Total value \$875.00. Columbia Vivatone Phonograph, Console Model, valued at \$375.00 plus \$500.00 cash bonus extra at the rate of five times the subscription money remitted. This bonus to be limited to a maximum of \$500.00.

FIFTH PRIZE—Total value \$600.00. Fada A. C. Electric Radio, six tube set, valued at \$300.00 plus \$300.00 cash extra bonus at the rate of three times the subscription money remitted. This bonus to be limited to a maximum of \$300.00.

SIXTH TO TENTH PRIZES—Cash of \$20.00 each.

—Cash of \$10.00 each.

ELEVENTH TO THIRTIETH PRIZES—THIRTY-ONE TO FIFTIETH PRIZES—Cash of \$5.00 each.

FIFTY-FIRST TO ONE HUNDREDTH PRIZES—One year subscription to Goblin.

Correct Answer Unknown

To guarantee to every one taking part in this contest that no one holds the correct answer to the puzzle, several figures were erased after the original drawing was made and before the puzzle form was printed. These figures were removed by Messrs. Perry J. Giffen, Toronto Star Weekly; William Houston, Regina Leader-Post, and T. B. Godfrey, chartered accountant, who kindly consented to act as judges of the contest. The figures were removed from the chart at different times, and the judges hold the total of the numbers which they erased. No one knows what numbers were erased. Notes of the missing numbers were made and are now under lock and seal. When the contest is over, the numbers erased from the puzzle chart will be added together and subtracted from the original total. The contest department knew the correct answer before the figures were taken out, but now nobody knows the correct answer. The answer now will be the sum total of the figures appearing in the chart above.

There are no tricks to this contest. It is merely a matter of skill in finding all the numbers shown and then adding correctly. We wish it clearly understood that there are no hidden figures. Every number can be plainly seen. The degree of your care and skill will determine the prize which you will win.

The **ONLY** requirements for entry to contest are those listed here. You will note their extreme simplicity, and a careful reading now will avoid any possible confusion later.



Secure Correct or Nearest Correct Total of Numbers Above to Win La Salle Car

The problem is to add together all of the numbers shown above. Each figure is clearly indicated, and they run from two to nine; the sixes have a curved stem; the nines a straight stem; all are single numbers, there are no combinations; add them as if each figure stood one above the other in a single column. Every figure in the picture is complete. If in doubt about any of the figures, send in the chart with a figure marked, to the Contest Department, who will gladly tell you what it is.

Enjoy Goblin's Wit

Through this Great Contest you will secure the most brilliant of Canadian publications at the regular subscription price, and at the same time, if you are accurate, win one of the major prizes absolutely without cost.

In this, Goblin's Fourth Great Puzzle Contest, the value of the awards has been increased to over \$10,000.00; this is the greatest Prize List ever offered in Canada. In a few weeks the division of these prizes will be made. Someone will win this luxurious, magnificently appointed La Salle Car. Will it be you? Your decision NOW will determine whether you will be that fortunate person! The first prize represents a modest fortune in itself. Someone will win it. You alone must decide whether you will be that person!

FIRST PRIZE

This or any other model La Salle Car of value \$3,875.00, with cash bonus noted elsewhere, is First Prize in this, Goblin Magazine's Greatest Puzzle Contest. Visualize yourself behind the steering wheel of this magnificently appointed La Salle Car, one of the proudest names in motordom. Surely here is a prize worth working for and, best of all, the work is the best of fun. Don't misplace this advertisement. Read the instructions and begin NOW. In a few weeks this distinguished car may be YOURS. You, alone, must decide!

GENERAL RULES

(1) Contest is open to everyone except (a) Employees of Goblin and their immediate family; (b) Prize winners in former Goblin contests who won more than \$100.

(2) To enter contest it is necessary to enclose at least \$2 for an 8-months' subscription to Goblin Magazine. See Prize List found elsewhere in this advertisement and note how the value of your prize is increased by sending in a full year's subscription to Goblin and subscriptions from your friends.

(3) A contestant can solicit friends for subscriptions and for such subscriptions he or she will be entitled to submit solutions to the puzzle; also those who subscribe through a contestant may submit solutions to the puzzle. Get your friends to help you get subscriptions.

(4) All solutions must be accompanied by a cash subscription, otherwise they will not be accepted. All solutions are recorded and cannot be changed once they are received at the contest office.

(5) It is not necessary for a contestant to send in the entire amount of subscription money at any one time. Accurate records are kept, and every time a contestant makes a remittance, the amount will be added to the previous amount which a contestant has to his credit.

(6) Contestants can send in a different answer to the puzzle each time they make a remittance, but not more than one prize and bonus will be paid to one family living at one home address.

(7) **EXTRA PUZZLE FORMS MAY BE OBTAINED FREE BY WRITING TO THE CONTEST DEPARTMENT, AND WILL ALSO BE FOUND IN THE OCTOBER AND NOVEMBER NUMBERS OF GOBLIN.**

(8) All money orders, cheques or postal notes must be made payable to Goblin Magazine; acknowledgments will be made immediately upon receipt of solutions.

(9) If the correct answer is not sent in by any contestant, the prizes will be awarded for the nearest correct solutions.

(10) In the event of a tie, a second puzzle will be mailed. This puzzle will be a problem requiring accuracy in addition and subtraction. Only those tying will be permitted to solve the second puzzle.

(11) Solutions to the contest must be in the Goblin office not later than 6 p.m., December 8th, 1928. Solutions mailed and having the postmark of not later than December 8th, 1928, and received by us not later than December 15th, 1928, will be accepted. The correct answer will be announced in the January issue of The Goblin Magazine, published about January 1st. Contestants are advised to send in their answers as soon as possible.

(12) In entering the contest, contestants agree to abide by the rules of the contest and to accept the decision of the judges as final. The Goblin Magazine reserves the right to amend or add to the rules of this contest, if necessary, for the protection of the interests of both the contestants and Goblin Magazine. The right is also reserved to refund subscriptions and to disqualify any contestants whom the Judges, the contestants' representatives, deem undesirable.

SOLUTION BLANK TO BE USED BY CONTESTANTS

This blank must be used when sending subscriptions and solutions.

MY ANSWER TO THE PROBLEM IS
Gentlemen: Kindly enroll my name as a contestant in your puzzle contest. I am enclosing herewith the sum of \$..... which kindly place to my credit, both as entrance fee to the contest and as a paid-up subscription to Goblin for the following party or parties.

If you are already a subscriber to Goblin and you send in a paid-in-advance subscription for yourself, write the word "renewal" in place designated.

1. Name Amount \$.....

St. Address Town & Prov. New or Renewal

Attach further names and addresses on plain paper.

Is this your first solution to the puzzle? (Yes or No) How much money have you sent in to date? If this solution wins a prize, send it to

Name Town & Prov.

St. Address (Name and address must be printed)

Please answer all questions on this form and mail same to—

The Contest Department, Goblin Magazine, 86 Adelaide St. East, Toronto 2, Ont.

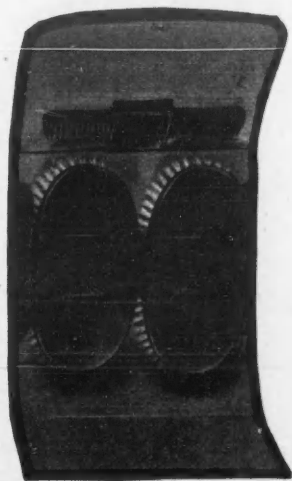
Note—If your subscription was sent in by another contestant, you must put his or her name below:

Name St. Address

City or Town Prov.

SUBSCRIPTION PRICE LIST	
\$2.00	8 Months
3.00	1 Year
5.00	2 Years
7.00	3 Years
9.00	4 Years
10.00	5 Years

MOTHER!



How would
Junior like to
own these
military
brushes?

The set can be his, case and all. This is just one of many prizes offered, in addition to cash commissions and bonuses, to every member of the Young Canada Boosters' Club.

Members of this Club for Canadian boys make money and win prizes selling single copies of MacLean's, Canada's National Magazine.

Your boy can earn his own spending money and gain a valuable business experience as a Young Canada Booster.

SEND TODAY
FOR ALL PARTICULARS

----- JUST FILL IN THE COUPON -----

YOUNG CANADA BOOSTERS' CLUB,
MACLEAN'S MAGAZINE,
143 University Ave., Toronto 2, Ont.

Gentlemen:

Kindly send me full particulars of this wonderful opportunity for Canadian boys. I should like to have a free start in business selling MacLean's Magazine.

Name

Address

B-8



The Promise of Beauty Enemies of Women

By MAB

MARY GARDEN, the great operatic singer, says that there are two scourges that will lash any woman who has the faintest conception of what life is continually offering her: one is fat, the other wrinkles. She says that she does not intend to have either—ever, because she is able to curb her appetites, relax, and retain her eagerness for life. Miss Garden does not believe in dieting, but she has, nevertheless, a method of keeping slim that is rather original. "Every woman," she says, "is a builder of a temple called her body, after a style purely her own. The controls she uses, fashion its outer structure. Before twenty-nine eat all you please; at twenty-nine begin to think of what you eat and when you eat it; for if you don't, after thirty-five you'll have one of the labors of Hercules to take it off."

In her holiday season which lasts four months of the year, Miss Garden begins her day with a cup of tea and two pieces of toast. At noon she eats anything she may fancy—anything. And that ends her food for the day. No matter what the temptation, she has nothing more until the tea and toast on the following day. She says, "If you want to grow magnificently obese, eat a full meal at night."

For those who are already overweight or who are wrinkled, or both, the above does not bring a crumb of comfort. With some people it takes a very long time for even a Spartan diet to make much difference in their too solid flesh. Also the sudden loss of a great deal of flesh often produces a haggard appearance and wrinkles. But something must be done about it, for with clothes as they are at present, it is impossible to hide over-generous proportions. I really think that the best method for keeping down flesh, especially for those of epicurean taste, is that employed by a great many Australian women—to abstain from food entirely for one day a week. This practice is also followed by circus people in regard to their animals. On Sundays they are given all the water they want to drink but no food at all. This helps to explain the fact that very few of these animals are ever sick, and also that they are as a rule in fine fettle.

Curbing the appetite improves the moral fibre as well as the figure. Of course there are, and probably always will be, a great many women—and men too—who seem to live only to eat and to be fed, although they claim that they would give anything to be slim and fit. They want to eat their cake and lose the evidences thereof. They will suffer to have their size reduced, but not by self-denial. For such women there has been invented a most remarkable electric roller which the beauty specialists apply to the hill-like portions of the overfat, and gradually breaks down the tissue if persisted in daily for a given time. This is a rather painful and expensive process but it is quite popular among those who can afford it.

So you see that if one has a real desire to get rid of avoirdupois, it can be attained either through

self-control or by mechanical means. There is no longer any excuse for people to carry about excess baggage. In effect, it means that they are doing those things which they ought not to do, and leaving undone those things which they should do. As a consequence, there will be no health in them and certainly no beauty.

THE other scourge, wrinkles—ah, there's the rub! And I am of opinion that it is only the rub—the proper massage with a good face cream and good health—that will eradicate them or keep them at bay. I remember some years ago a man was pointed out to me in New York who was said to be over sixty-five years of age. His skin was flawless and there was not even the suggestion of a wrinkle. He was a public entertainer of some sort and, at the approach of middle age had found that his face was sagging and becoming wrinkled. As he had a slight knowledge of anatomy, he worked out for himself a method of facial and general exercises which had been most effective. The difference in his appearance after experimenting with these exercises was so marked that he was constantly asked if he had drunk at the fountain of perpetual youth. At the request of his friends, he has written a book giving a description of his methods which are almost unbelievably simple and are very easy to follow. Like Mary Garden, he believes that people need never have wrinkles if they will stimulate their faces by proper massage. All of the exercises and massage which he advises for grace and beauty may be taken while lying down, and it is usually more comfortable to take them while lying in bed where one can be properly relaxed and unencumbered by tight clothing.

MANY letters have been received from the readers of this department asking for advice in the matter of face-lifting. This method is, I consider, a wrong road to beauty. It is very painful and expensive, and it does not last. If one has a facial disfigurement that surgery could change, that is quite another matter. Important and interesting work was done by surgeons overseas for many of the War veterans whose faces were scarred and mutilated. Several of the doctors who were successful in this reconstruction work among the soldiers, are now devoting themselves to the same type of work for the benefit of the general public.

I heard of a case recently where a man had become almost melancholy on account of the possession of an abnormally large nose which, in addition to its size, resembled a beet in color. As a result of an accident, his beak was badly broken, and the surgeon who was patching him up, suggested that they make a "handsome" job of it. With very little trouble, the Cyrano-like nose was transformed into one of Grecian proportions and thus made life a very different matter for his delighted patient.

We are living in a wonderful age, but it is also an exacting age. A woman, whether she be a
(Continued on page 57)



people of Ontario. Many men who separate from their wives go over to the United States and there, after establishing a *bona fide* domicile, obtain a divorce in one of the State Courts having jurisdiction. The divorce is good in the Province of Ontario, and it often happens that the man subsequently returns to Canada. If a woman in Ontario does the same thing, which she often does, her divorce is only good in the United States or in the one state in which it has been procured. She is not in the same position as her husband in that respect, for unless he has gone to the United States and established a domicile there she cannot obtain a divorce in that country good against a husband in this country. The reason for this is that according to old English law, still prevailing with us, women have no separate domicile from their husbands. But the real truth is that a large proportion of the divorces obtained by the people of Ontario is obtained in the United States and does not therefore figure in our official statistics. Many of these people return and marry again, and the children of a second marriage are in many cases illegitimate under the law. No doubt more people in Ontario would get divorces at home if there were a Divorce Court in that province. At present a divorce in Ontario costs anywhere from \$1,500 up, when the person can induce parliament to pass a special Act in his or her favor."

*Dr. Eva Mader, Nova Scotia,
Wins a Public Health Fellowship*

FOUR prominent Canadian public health officials have been appointed to the Connaught Laboratories fellowships in the School of Hygiene of the University of Toronto. They are Dr. R. B. Jenkins, of Edmonton, Alta; Dr. Eva Mader, of Kentville, N.S.; Dr. F. W. Jackson, Winnipeg; and Dr. F. S. Leeder, of Battleford, Sask. Dr. Mader is a graduate of the university of Dalhousie and for some time has had charge of the Nova Scotia Sanatorium in Kentville. This fellowship is a signal honor.

*Women May Swing Election
in Britain*

THAT in the forthcoming general election in Britain, 5,500,000 more women, enfranchised by the recent so-called "Flapper Bill," will vote; and astute politicians say the women's vote may swing the elections. The leaders of all three political groups in Britain—Liberal, Conservative and Labor, are spending much time and thought on organizing the women in all parts of the realm. British women generally, and the 300,000 women in the Labor party in particular, are taking a deep interest in the issues presented, and Miss Megan Lloyd George, standing in Liberal interests in a Welsh constituency, is said to have an excellent chance of election.

*Regrettable Accident to President
Women's Institutes
Federation*

THAT Miss Annie Stuart of Grand Pré, president of the General Federation of Women's Institutes in Canada, was badly injured early in October in a motor accident at Berwick, Nova Scotia, just after attending and addressing a very large gathering of Liberal women in that town on election issues. Miss Stuart, who is a highly successful farmer, a former Registrar of Deeds in Kings County and a speaker of force and power, is one of the most remarkable women in Canada. Her contributions to national life have been of great value, though she always avoided publicity in any form.

*Former Canadian Woman
Delivers Keynote Speech at
Farm-Labor Convention in
Chicago*

THAT the Mrs. Lunde who was not long ago credited by the Associated Press in despatches from Chicago, with delivering the "keynote speech" at the Farm-Labor convention in that city, is Laura Hughes Lunde, a daughter of Mr. and Mrs. James L. Hughes of Toronto, the well-known educationalists.

*Canadian Annual Review of
Value to Every Citizen*

THAT the Canadian Annual Review, which was formerly edited and compiled by J. Castell Hopkins and which is so indispensable to all persons who wish to be well informed regarding contemporary history in Canada, has just been issued for 1927-28. It is now ably prepared by Mrs. J. Castell Hopkins and continues to be in great demand by business men, politicians, historians, librarians and all citizens interested in the progress of the Dominion from year to year.

If you Want a New Delight!

THERE are millions who use Salada and know the incomparable satisfaction which each delicious cup gives. There are also many who have never tried this wonderful brand. If you are one of these, write your name and address on this advertisement, state the kind of tea you now use and how much you pay for it, and mail to the Salada Tea Company of Canada Limited, 461 King St. W., Toronto. We will send you, by return, a 10-cup trial package of Salada for you to enjoy, at our expense. Also copies of our famous booklets "Cup Reading" and the "Art of Correct Tea Making."



"SALADA" TEA

C1

"Let the
Clark
Kitchens
help you"



CLARK'S SOUPS

They go to the right spot!

DELICIOUS and invigorating CLARK'S soup begins the meal well and increases the enjoyment of the following courses. And they save work and money.

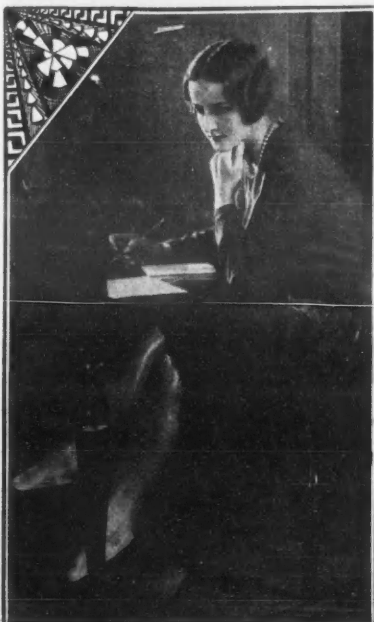
Add even amount of water, bring to a boil, and CLARK'S soups are ready to serve. The cost is about three cents a plate—slightly more for chicken. The assortment includes Vegetable, Tomato, Mulligatawny, Pea, Green Pea, Chicken, etc. All meats used are "Canada Approved". See this legend on the labels of all CLARK Meat Soups.



SOLD EVERYWHERE
W. CLARK Limited - - Montreal
Packers Clark's celebrated Pork and Beans, etc.



37-27



CAMEO VELLUM

"A host of friends" means a lot of letter writing—no matter what you write, your friend will notice the writing paper—Cameo Vellum will give that subtle touch of refinement—lined envelopes if you wish. Ask your stationer.

Barber-Ellis
Limited

Makers of fine Stationery since 1876

Toronto Montreal
Brantford Winnipeg
Calgary Edmonton
Vancouver Regina



PATRICIAN BEAUTY SNOW

(Face Mask)

THANKS to the advances made in modern chemistry, it is now possible for every woman to be ravishingly beautiful. Patrician Beauty Snow is applied to the face and neck and left to stay on from 10 to 15 minutes. The ingredients of which this new mask is composed promote the circulation of the blood and bring it to the surface, leaving the skin clean, white and with the healthy glow of youth.

May be obtained in Canada at N. Y. Hairdressing Parlor, 1417 Drummond St., Montreal.

Ask for booklet of Patrician Preparations—"They are different"

Patrician Laboratories Ltd.
251 E. Fordham Rd. New York

What the Woman Citizen Should Know

Conducted by Anne Anderson Perry

Good Words for Women in Law and Municipal Politics

THAT Mr. Wallace Nesbitt, K.C., a former member of the Supreme Court of Canada, not long ago expressed the opinion that the entrance of women into the practice of law had tended to raise the tone and ethics of the profession, an opinion heartily endorsed on the same occasion by Sir William Mulock, Chief Justice of Ontario. The *Vancouver Province*, in quoting these remarks of distinguished men said: "If women's interest can do so much for the law what could it not do for municipal government?" and thereupon advised the women of Vancouver to take hold of civic affairs in that city.

That following this good advice a civic League of Women was formed, and that in the forthcoming municipal elections in Vancouver it is anticipated that at least four women candidates will come before the electors with the support of this League.

Two Good Sources of Information on Juvenile Immigration

THAT the pamphlet recently issued by Dr. Helen MacMurchy of the Dominion Health Department on Child Welfare work in Canada contains much valuable information, particularly for those who take an interest in problems of juvenile immigration, and that the study by Mrs. Breckenbridge MacGregor on the same subject, endorsed by the Women's Canadian Clubs, financed by the Montreal Canadian Club, and issued by the Canadian Council on Child Welfare, is also authoritative. That both these pamphlets offer a good basis for information and discussion in women's clubs, especially for those seeking to influence governmental action regarding juvenile immigration into Canada, and that each may be procured by application to their sources in Ottawa.

Herbert Hoover Partly Canadian

THAT the mother of Herbert Hoover, the Republican candidate for the Presidency in the United States, was born in Canada, that her parents were also born in this country, and that, touching his candidature, a noticeable feature is that numbers of the women's clubs in the United States have been issuing whole page advertisements supporting it in many of the large American magazines.

Women of Quebec Circulate Giant Petition for Suffrage

THAT at Old Lorette, Quebec, at a large suffrage meeting presided over by Madame Gaspard Dion and Mayor Pierre Jobin, Mlle. Idole Saint Jean of the Montreal Alliance For The Women's Vote, recently made an impassioned appeal, bolstered by many excellent arguments, for signature by both men and women of the giant petition which the women of Quebec are preparing for presentation to Premier Taschereau at the next session of the Quebec legislature, and that this petition is being circulated throughout the only part of Canada where the women have not received the provincial franchise.

Some More Light on Canadian Divorce Figures

THAT in reference to official divorce figures published in these columns in September, when some speculation was made as to why the western figures were so much larger proportionately than those for the East, a Judge of the Supreme Court in one of the prairie provinces writes: "I notice that you accept the record of special statutes annually passed by the Commons and Senate, as bills of divorcement as the only figures touching divorces obtained by the people of Ontario. As a matter of fact, these statutes represent a very small proportion of the divorces obtained by the

A Money-Making Enterprise for your Church Organization

Are you anxious to pay off a mortgage, erect a new building, establish a mission, or organize charities? Would you like your society to help the church instal a new organ or renovate the auditorium?

Whatever it is that your church is striving to do, it is fairly certain to require money. Here is a plan by which you can materially assist in the effort, and enjoy doing it.

Everyone has a little spare time. How are you using yours? Why not get the other members of your society together and put on a concerted drive among the church people for subscriptions to MacLean's Magazine and The Chatelaine? These two popular Canadian publications are both entertaining and instructive. They should be on every library table.

Just fill in and mail the coupon below, and we will send you complete information.

MACLEAN'S MAGAZINE,
Local Representatives' Dept.,
148-153 University Ave.,
Toronto 2, Ont.

GENTLEMEN:

Kindly let me have full particulars of your subscription proposition.

NAME

P. O. ADDRESS

(LA 5)

*Women's Appeal to Privy
Council may Not Come Up
Till Spring*

THAT the application of the five Alberta women who have approached the Privy Council in Great Britain for leave to appeal against the judgment of the Supreme Court of Canada, that women are not "persons" in the intent or meaning of the British North America Act, is being handled by their counsel, N. W. Rowell, but owing to a full docket at the Autumn sittings of the Privy Council, the application may not be heard until the Spring. The women appealing are the Hon. Irene Parlby, of Alix, Alta., first woman in the British Dominions to hold the office of Cabinet Minister; Mrs. Nellie McClung, Calgary, Alta., writer, suffragist and former representative for Edmonton in the Alberta legislature; Mrs. L. M. McKinney of Claresholme, the first woman M.P. in Alberta; Mrs. O. C. Edwards of McLeod, Alta., veteran convenor on Laws for the National Council of Women, and Magistrate Emily Murphy, of Edmonton, Alta., author, journalist and judge who has led this movement to get women into the Canadian Senate for many years.

Question

Flora D. Toronto. Will you kindly tell me through your page, what are the Minimum Wage laws in Ontario?

Answer. These are too long to be published here, but I am forwarding you all available information from the Minimum Wage Board itself.

The Promise of Beauty

Continued from page 52

professional woman, a business woman or perhaps a homewoman, must be ever up and doing. She has to be young for her years, no matter how many she carries. She must not be fat, she must not be wrinkled, and her joints must not creak. We are as old as we are stiff, and as young as we are supple. A generous amount of exercise, a moderate amount of food—

varied but not too rich, quantities of water and fruit juices, and daily massage is the recipe for keeping fit; but remember that the mind must also be stimulated if it is to keep pace with a youthful body. To be really young, the body, the mind and the spirit must be thoroughly alive. This means youth with understanding, which spells happiness.

Making Ready for the New Arrival

Continued from page 19

to doctor, nurse and relations when "things go wrong"; if they knew the hundreds of laboratories, the staffs that are at work, the millions of dollars spent in research to overcome the danger of blood poisoning, leading to maternal mortality and morbidity, they would do their utmost to carry out the important details entrusted to them. Consider this case, for instance.

A woman had engaged a nurse for her second confinement, but as the doctor and nurse were notified too late, the baby was born before either arrived. There had been no examination of the mother before or after the birth, and yet the woman developed puerperal infection. The doctor or nurse could not account for it in any way, but on enquiry it was found that the pads prepared by the patient had been made of "old cotton" which had been washed but not boiled by the patient in anticipation of her confinement. This old cotton had previously been used for dressing a septic wound on the husband's arm and the patient died of blood poisoning on the sixth day.

Another case recorded in Public Health in 1893, is that one man lost three wives from puerperal fever, and when the last case was investigated it was found that all three had been confined in the same bed which had not been disinfected in any way. What

is the use of a doctor and nurse making all aseptic and antiseptic preparation if subsequently the whole of their efforts can be frustrated by a detail of this description?

We will next think of the binder. In most countries it has been recognized that the old-fashioned binder for the mother is unnecessary except in special cases which are recognized by the doctor. Grandmothers held the idea that the binder helped the figure to regain its normal proportions. This is not so, as the binder allows the abdominal muscles to rest, and we know that muscles not exercised become flabby and soft. Again, a badly adjusted binder does more harm than good, and it is only experienced hands that know its value for special cases. As a general rule, it is not necessary.

What about baby's "binder?" It is really only a bandage to keep the dressing in place until the stump of the navel cord separates in a few days. This dressing is sterile and is on an open wound, so that it cannot be of flannel, as so often supposed. Would any doctor or nurse put a bandage which could not be boiled, on a wound? Decidedly no! The so-called binder should be of cotton, soft and adjustable, and as its use is only temporary, it needs changing often. We need something that will boil, unhemmed, and that will fit the rounded body of the

LS

Livingston
and Scott

TORONTO - LONDON
NEW YORK - PARIS

Present

THE
MODE
OF THE
HOUR

THE one-piece dress illustrated below is an unusually attractive sports dress for the outdoors woman. Made of the new and handsome knitted tweed effects of silk and wool construction, ornamented down the front, at the collar and cuffs and edge of skirt with harmonizing colors. Skirt is finely pleated in front.



Look for the
Signature Label



YOU will be interested in information regarding the latest dictates of fashion in Sportswear which we are conveying to our patrons through the medium of this page.

Canadian women have recognized that Livingston and Scott Sportswear models have a charm and dash all their own. While styled in accordance with the latest developments of the Art Moderne, the dictates of good taste in line and color combinations are never sacrificed for the fleeting attraction of the bizarre.

Each successive season indicates that the unusual modishness of Livingston and Scott Sportswear makes it a positive requisite in the wardrobe of the woman who aims to be smartly attired.

Livingston and Scott have for upwards of twenty-five years enjoyed a Canada-wide reputation as producers of the best ladies' ready-to-wear at attractive prices. And since the inauguration of their Sportswear Department some five years ago, this line has also become a leader in the Canadian Ready-to-Wear World.

With their direct connections in the World's leading style centers, Livingston and Scott are enviably situated so far as style tendencies are concerned. They can, through your dealer, keep you so outfitted in Sportswear that you will be the envy of your friends.

Look for Livingston and Scott Sportswear at your favorite shop. If you cannot find it there, write us for information which will be sent you through your dealer.

LS
100

An Ideal Gift...

The
Chatelaine

A Magazine for Canadian Women

for Christmas



EVERY woman friend and relative you have will appreciate a Gift-subscription to **THE CHATELAINE**. It is so essentially feminine and entirely devoted to the interest of Canadian womanhood.

The CHATELAINE has found favour in the eyes of the women of Canada for its stirring articles on vital questions—

- clean and wholesome fiction
 - complete "Vogue" fashion service
 - up-to-the-minute departments dealing with every phase of Home-life.
- Every month during the entire year **THE CHATELAINE** will bring to mind the thoughtfulness and hearty good-will of the giver. Those who receive it for Christmas will be constantly reminded that their Gift was chosen with discrimination and care.

THE FIRST COPY of your Gift-subscription will be delivered on Christmas morning in a seasonable wrapping. It will be accompanied by an artistic and tasteful Gift-Card especially designed for the occasion, carrying your Personal Greetings and Good Wishes.

Everyone has many friends to whom expensive Gifts cannot be sent—yet the desire is to give a remembrance that truly expresses Good Will. **THE CHATELAINE**, at the Special Christmas Prices, permits you to "remember" all your friends at a cost well within the reach of the most modest purse.

The Cost is Modest

1 Gift Order for One Year — \$1.00

3 Gift Orders for One Year — \$2.00

(one of which may be your own renewal)

Additional Gift Orders — 75c. each

The price of **THE CHATELAINE** makes it an appropriate addition to any other individual Gift—while, in itself, it is the Gift ideal for year-long pleasure.

(If your Gift should be for a present subscriber, it will be entered to extend that subscription, and a Gift Card will go forward just the same.)

AVOID THE RUSH AND CROWDS OF CHRISTMAS SHOPPING —BY THE USE OF THIS COUPON—

The CHATELAINE,
153 University Avenue, Toronto 2, Ontario.

Please send your Magazine to each of the following, for one year—the first copy to reach them Christmas morning accompanied by my Personal Greetings and Good Wishes on a Gift-Card supplied by you.

I enclose \$..... in payment of this order.

1 Name

Address

2 Name

Address

3 Name

Address

4 Name

Address

5 Name

Address

6 Name

Address

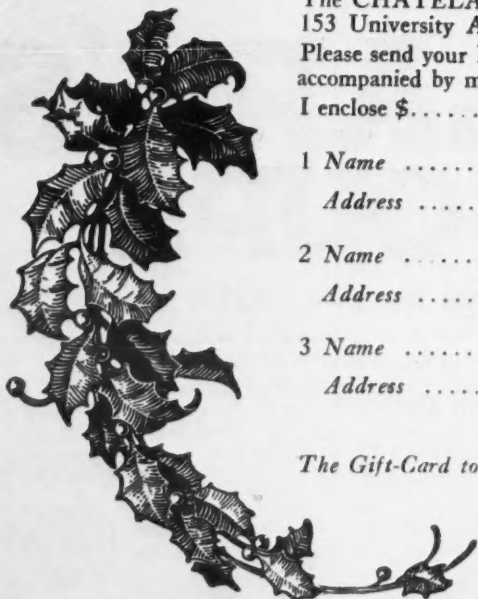
The Gift-Card to carry the Personal Greetings of:

{ Name

{ Address

If your Gift-List is larger than provided for on this coupon, attach a plain sheet of paper to it to contain the extra names and addresses.

Nov.



Making Settlement Safe in Canada

Continued from page 50

Saskatchewan has been mentioned as being in the vanguard of health work in Canada. The methods used there may be outlined briefly. Within the past few years, even the outlying districts of the province have been covered by the public health nurses, baby clinics are held, and pre-school age children are examined. The expectant mother who lives where there is no doctor within reasonable distance receives a grant to enable her either to obtain medical attendance or to go to a union hospital. Union hospitals are being provided in rural districts, for two or more municipalities that separately would not be able to finance one. For the purpose of school inspection, the province is divided into districts with a nurse in charge of each. At first the organization for health was far from easy. Among the older settlers the whole subject was looked upon as a fad, while among the foreign settlers the public health nurse was viewed with suspicion. This antagonism has gradually given way however. A mother's heart is soon won by interest in her child. The development of the work in the other provinces has proceeded along somewhat similar lines, and in Alberta where the women have always taken a firm stand in their powerful organizations regarding health problems, there is a most distinct tendency toward "state" medicine, one of the first and most significant movements along this line being the Municipal Hospital system now in operation in that province and the progressive programme of the Hon. George Hoadley of the Provincial Health Department, who is a frank advocate of the socialization—with certain limitations—of medical and nursing services for the people.

IN ONTARIO, the first Public Health Act was passed in 1882 and a provincial board of health was formed. One of the problems of later boards of health has been to provide medical attendance for the inhabitants of the 407,000 square miles within its borders. In the early days this was impossible because of the reluctance of the younger graduates of medical colleges to go into country districts. Here again, however, many steps have been taken through organized public health services and of late the generous endowments of the life insurance companies have enabled the Canadian Medical Association to send lecturers and clinicians of world-wide fame to offer expert instruction to groups of rural medical men in remote sections of the Dominion.

Then too, the twenty-one outpost hospitals of the Red Cross in northern Ontario, and the nineteen in other pioneer settlements throughout Canada are doing a gigantic work in rendering safe the settlement of frontier territories which are being opened up for their rich natural resources in mines, forests or agriculture.

In many of the larger centres of population, pre-natal clinics are held, health serv-

ices provided, day nurseries and children's institutions do useful work; and in the most advanced provinces there is adequate supervision and licensing of all maternity homes or boarding houses for babies. Toronto, which is said by Dr. C. Winslow, of Yale University, one of the most prominent public health experts in North America, to have "the best organized and most efficient health department in the world," is now being followed by Montreal, where health conditions have hitherto been far from good, into the field of advanced public health services, and in the far west, immense progress has been made along the same lines in many cities.

But social service and health workers have to face one problem today which was non-existent in Canada fifty years ago—the care of the woman in industry. More and more women have gone into the professional, business and industrial fields. How this will affect the future of the race is not yet calculable. But statistics show a higher rate of illness among women in industry than among men, although the accident rate is lower. As motherhood is still the highest function of women, it would seem that there are certain types of work which she should not attempt for the sake of the race, and in this present day of "equal opportunities for women," even the most ardent advocate of equality realizes that long hours, unhealthy working conditions, and some kinds of work, have a far more devastating effect on women than on men. In several provincial governments under their departments of industrial hygiene, this aspect of public health is being investigated and in both the Federal Child Welfare Division under Dr. Helen MacMurchy and the Child Welfare Council under Miss Charlotte Whitton, all matters pertaining to women in industry are receiving the most expert attention in all parts of the Dominion.

It is to be regretted that women as voters and proponents of the creeds of the various political parties in Canada, have as yet not seen fit to step aside from these distinctions to form a strong stand for the public health programmes which they have long advocated in their clubs and societies. Bodies of them have expressed desire for the institution of a really effective ministry of health at Ottawa, with a co-ordination of health work in Canada under it. They desire a representation of their own sex in such a ministry and they want a great deal more money spent on the conservation of human life than is at present available. If, as voters, they stood together for the things they desire in this regard and for child welfare, they could accomplish them forthwith, but even as things are, very definite progress is being made toward making the day's work of living in Canada a happier and healthier affair and the lives of pioneers a safer venture.



The sisters McKinnon, Misses Catherine and Aileen, nurses and linguists, who are in charge of a clinic car recently taken to Kakabeka by the Ontario Division of the Red Cross Society.



Goodrich

Zippers

*The Favorites of all
Fashiondom*

With its additional verve and snap, in high and low lasts, the new season's Zipper Boot is now being featured in the better shops.

Season after season this incomparable overshoe creation,—always new and intriguing in style and color,—correctly and charmingly solves the overshoe problem of thousands of new wearers.

Assure yourself of dry, warm and comfortable walking this winter by including at least one pair of Zippers in your early seasonal purchases.

CANADIAN GOODRICH CO. LTD.
KITCHENER, ONT.

Goodrich
ZIPPERS

Every Home Needs these Handy Tables

SOME homes have four or five Elite folding tables — especially homes where entertaining is done. They are attractive and sturdy and can be carried easily to any room.

Invaluable for cards, writing or informal teas and lunches.

Elite folding tables are made with green felt, leatherette or green linoleum covered tops. Size 30 inches square.

Sold by all leading dealers.

HOARD & COMPANY
LIMITED
LONDON - ONTARIO
10



SHORT STORY WRITING

One pupil won a \$2000 prize. Another pupil earned over \$5000 in spare time. Hundreds are selling constantly to leading publishers.

Particulars of Dr. Esenwein's famous forty-lesson course in writing and marketing of the Short-Story and sample copy of THE WRITER'S MONTHLY free. Write today.

The Home Correspondence School
Dept. 22
Springfield, Mass.

THE PERFECT HEMSTITCHER

PERFECT HEMSTITCHING AND PICKING ATTACHMENT. PRICE \$1.25

Money back guarantee. Greatest invention known for the housewife. Fits all sewing machines. Pays for itself in ten minutes' time. Hemstitching as beautiful as done by \$275.00 machine. Pay postman. Money back in five days if not more than pleased.

Hemstitcher Co., Box C, Georgetown, Ont.

Make dresses in the newest styles and save half

LEARN right at home in spare time to make your own clothes in the newest, loveliest styles for a third or a half of what you pay in the shops.

The Woman's Institute will teach you how to put real style into everything you make, just as it has taught more than 250,000 other women and girls in the last eleven years. New, illustrated step-by-step method makes everything easy.

FREE Mail the coupon for Free Booklet, "How to Make Beautiful Clothes," and learn how you can have more and prettier clothes and earn \$20 to \$40 a week at home in spare time.



WOMAN'S INSTITUTE (Canada) Limited
Dept. C-256, Montreal, Canada

Without cost or obligation, please send me complete information about your home-study course in the subject I have checked below:

☐ Home Dressmaking ☐ Millinery

☐ Professional Dressmaking ☐ Cooking

Name _____

(Please state whether Mrs. or Miss)

Address _____

baby without sipping. A cotton crêpe torn in strips, unbleached muslin or any soft cotton will do. This binder is not a support for baby's back. The back has a spine and muscles to support it.

Often mothers will supply one of the heavy brassieres which have come into general vogue of late among girls and women. Sir Truby King says: "This has for its avowed object the flattening of the bust . . . There could be no more injurious device, from the point of view of maternity, future or actual. Pressure for two-thirds of the twenty-four hours flattens nipples and inverts them."

A mother needs support for her breasts in the latter months of pregnancy and for a few days after birth. See that a soft material is chosen and a suitable support, not a depressor, made. A sketch of suitable pattern will be sent on request if ten cents to cover postage and printing is enclosed.

If you have three drawers or boxes, keep baby's clothes, your clothes and bed clothes separately.

For baby is needed:

Baby's crib with mattress

Bed clothes

3 cotton binders or bandages ($\frac{3}{4}$ to a yard long, 3 to 3 $\frac{1}{2}$ inches wide. If gauze, double thickness)

3 mercerized cotton shirts

4 knitted woollen shirts (Two or three ply wool, according to time of year.)

4 flannel petticoats, hanging from shoulders

4 flannel nightgowns

4 dresses, 24 inches long

1 or 2 shawls

3 pairs knitted panties

3 bonnets (one knitted wool)

4 pairs woolen stockings

3 pairs mittens

3 dozen napkins, 22 inches square

Soap (Castile)

Two cheesecloth wash cloths

Three boiled screw top jars with cotton swabs, boiled water and boracic

Boiled hank of unbleached linen —wrapped

Sterile dressing for cord stump

Olive oil

Absorbent cotton

Hot water bag and cover

One ounce boric acid powder

Bath thermometer

2 Turkish towels (soft)

2 soft small towels

6 old handkerchiefs

Safety pins (large and small)

Needle and thread

For patterns of baby clothes, see Vogue Pattern, Layette No. 2762

The baby's bedclothes include six sheets for summer use and to cover and keep clean the blankets in crib or basket; three blankets (one, half the size of ordinary bed blanket; two, half that size or one-quarter of bed blanket); three comforters made of cotton batting and cheesecloth knotted with yarn (size of crib or carriage) one small soft pillow and three cases of soft linen or nainsook.

The baby's sheets and blankets may be made out of well-washed old household bedding, for it is often softer and less likely to carry lint and fluff than the new. If new bedding is purchased, it also should be washed before use.

Supplies for the mother:

Nightgowns (one old—at least 6 or all available)

White stockings.

Bed jacket

Bedroom slippers

Wrapper

Handkerchiefs

Half pound absorbent cotton

One ounce castor oil

Half pint rubbing alcohol

Small bottle of lysol

Castile soap

1 dozen large pads

3 dozen smaller pads

Binder, two yards long, eighteen inches wide, or roller towel for emergency. Gauze or unbleached muslin Safety pins, large and small

For linen drawer or box:

4 sheets or more

4 pillows or more

4 hand towels

4 Turkish towels

2 wash cloths

Long rubber sheet to cover mattress or clean brown paper

Small rubber sheet for draw sheet

6 newspaper pads covered with old clean cotton

1 hot water bag with cover

2 nailbrushes boiled and wrapped up

Besides these, get what you can of the following:

Single bed with spring mattress 26 inches high

Tub or bath

Slipper bed pan

Narrow tape

Medicine glass

Iodine three per cent

Pail or bucket

Plenty of clean newspapers

White table oilcloth 54 x 54 inches

Three basins, two pitchers

Scissors

White vaseline

Cotton batting (two rolls)

Two-quart fountain syringe

BE METHODICAL and get everything ready while you can. Telephone the doctor and nurse as soon as pains begin. The doctor may have a long call to make and will see you first; the nurse may be away from home or on another case.

Before you telephone your doctor, however, put on a few saucepans and a kettle of water. You will need cold boiled water as well as hot boiled water. Keep covered. Have floor of room dusted with damp mop; wash tables and cover. Choose a room that is bright and sunny, clean and simply furnished with no hangings or upholstered furniture, and preferably near a bathroom. "Safety First" must be our working motto in the field of maternity. Consult the "Canadian Mother's Book," procurable from the Department of Health, Ottawa, and write us for more details if you need them.

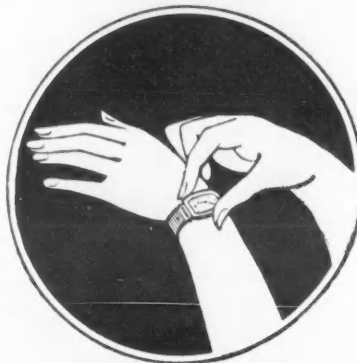
The next step is the co-operation of mother and father in carrying out advice, for no matter how competent a doctor or nurse may be, he or she cannot combat lack of interest and failure to follow instructions. Co-operation of doctor, nurse and mother is pointed out very well in the following way by Sir Truby King:

"At and about the time of childbirth doctor and nurse are generally all in all. For the time being they are in charge. Throughout the ante-natal period the mother may or may not have had help and advice, may have acted wisely or foolishly, or may have kept herself fit or unfit; now she and her child are in the hands of those who control the immediate issue of both.

"For some weeks after birth the child is more or less entrusted to others. There is divided care, control and responsibility. For the most part, the mother does as she is told to do by the nurse in attendance and the issue is largely in the hands of the nurse and medical attendant

"After a few weeks the mother is generally in sole charge and everything depends on her. Is she ignorant or has she been well prepared in body, mind and habits to do the best for her child? If not, is she at the eleventh hour sensible enough to seek sound, reliable guidance and advice from a competent doctor or nurse and to act on the advice offered?"

Does this not speak volumes?



when
critical
eyes
observe your hands

are you proud or ashamed?
Try Campana's Italian Balm
for the next seven days . . . see
how it softens . . . whitens . . . makes
them lovely to look at and to
touch. Men use a drop on the
brush when shaving.

At all druggists

Campana's
**Italian
Balm**



Face All
Broken Out?

Are you, too, one of those who have tried one thing after another for the skin, yet without results? Then try this simple treatment—used by thousands with amazing success. Rub on a little Resinol Ointment at night; wash off with Resinol Soap in the morning. You will be surprised at the QUICKNESS with which it acts. The Soap also to keep the complexion constantly clear and soft. At all druggists.

For free sample of each, write
Resinol, Dept. 30, Baltimore, Md.

Resinol

IF IT LEAKS

Get **MENDETS**

They mend all leaks instantly in granite ware, hot water bags, tin, copper, brass, cooking utensils, etc. No heat, solder, cement or rivet. Any one can use them. Fit any surface. Perfectly smooth. Wonderful invention. Household necessity. Millions in use. Send for sample package, 10 cents. Complete pkg., cast, size, etc. postpaid. Agents wanted.

COLLETTE MFG. CO., Dept. C Collingwood, Ont.

How to Obtain A PERFECT LOOKING NOSE

My latest improved Model 25 corrects now ill-shaped noses quickly, painlessly, permanently and comfortably at home. It is the only nose-shaping appliance of precise adjustment and a safe and guaranteed patent device that will actually give you a perfect looking nose. Write for a free booklet which tells you how to obtain a perfect looking nose. M. Trilet, Pioneer Nose-shaping Specialist, Dept. 3150, Binghamton, N.Y.



Great-West
Life Insurance Company

40

Get Out of Doors

this winter on
a pair of speedy

NORTHLAND SKIS

You can't buy finerskis. That's why most champions use them. Look for the famous deerhead trademark. Send for free booklet, "How to Ski."



NORTHLAND SKI MFG. CO.
210 Merriam Park St. Paul, Minn.

Send for a Free Sample of PERTUSSIN Safe for Every Cough.

For over 20 years physicians in all parts of the country have been prescribing PERTUSSIN as a safe and reliable remedy for coughs.

Unlike most "cough mixtures", PERTUSSIN contains no harmful or nauseating drugs such as chloroform, cannabis, creosote, etc. It may, therefore, be taken freely by young and old.

PERTUSSIN quickly gives relief because it loosens the phlegm and soothes the inflamed tissues. It is pleasant to take and will not disturb the digestion.

We want you to know about PERTUSSIN, and will send you promptly a generous free sample on request. Use it for any Cough or Bronchitis—even for Whooping Cough. When you have finished the sample you can purchase more from any druggist.

Pertussin Limited,
182 Atlantic Avenue, Montreal.

Please mail a sample of PERTUSSIN,
free of charge to.

Name.....

Address.....

Island, or pass laws making marriage more difficult and divorce impossible?

The permanence of marriage does not depend upon laws. If it is not an institution based on deep-rooted principles and sentiments, conjugal and parental, then no law in the world can save it from destruction. Marriage depends upon an ideal which includes a sense of justice, a sense of balance and a sense of humor! Most people who find the foibles of their friends attractive, can see nothing but irritation in similar characteristics in a wife or husband.

I DISCUSSED the subject of marriage with eleven intimate friends, asking them if they had their lives to live over again, would they marry? Five men said "Yes," adding that they supposed they had been as happy as most people. One man said, "Sure—a couple of times!" One said bluntly, "No!" His wife, according to certain wags in her clique, should give the club as her residence rather than a street number. One woman said "Yes, my husband and I made up our minds at the start that we would make a success of marriage; that we wanted to live together. The way we managed? Well, we never had disagreements. Positively, we never had a quarrel, although he is pig-headed and I am red-headed!"

Amazed, I asked how quarrels had been avoided.

"By writing our grievances," she told me. "In the first place, I did not consider myself my husband's competitor, although I certainly was not an inferior. I simply had one job, and my husband had another. I did not expect him to assume mine, and he did not expect me to bother about his. In this way, each of us had a place in the sun, and we were not crowded. But when something arose that affected both of us, and when it looked as though we could not talk it out amicably, we wrote to each other, thus avoiding hot and bitter words, the gashes from which never really heal."

The two remaining women were a shade hesitant, but agreed that marriage would again be acceptable if they "started right." Starting right in one case meant that the husband should stay at home more, show his wife pleasing little attentions, escort her about, and interest himself in her affairs. Starting right with the other was exactly the opposite. She wished her husband to be more of a man's man, that he would join several clubs, and that he would leave her to herself more. She complained of having no

life of her own!

I spoke to an eminent divine who said: "In my opinion, one conspicuous cause for the prevalence of divorce is concerned with the casual way in which marriages are undertaken. Girls, particularly in the so-called "smart set" (unfortunately an example to those in humbler circumstance), persist in marrying men whose unsavory reputations must be known to them. And I doubt that they are inspired with any high ideal of reform. Regretfully, I suggest that they look to divorce if their husbands prove undesirable companions. If Canada would adopt stricter and saner marriage laws, such as those existing in Sweden, I believe the work of the Divorce Committee would dwindle to a fraction."

I believe the clergyman is right. That too many people marry casually is proved by their very aspect shortly after the wedding. How many look as though they had experienced the *grande passion*, had learned the trick of peeping into Paradise? How many faces are illumined with that inner light that shines in the lives of all those who truly love?

Precious few, my masters! Precious few!

Perhaps we need, as a nation, a little more good, honest, old-fashioned sentiment. It may be that we need a renaissance of romance. We have become so very utilitarian and practical. Of course, marriage is essentially practical, but it needs the warmth and color of romance, as well. There is something very fine in making it the sum of human happiness and life-long joy, rather than an incident in the day's routine! It is a game requiring constant effort to improve it. And it could not fail so often if we attacked its problems with as much enthusiasm as we do those of bridge or golf.

Divorce is certainly increasing. During the next few years, I dare prophesy, the number of cases carried before Canadian Courts will be startling, for undue advantage is always taken of any movement offering a new and untried freedom. How soon reaction will set in is something upon which we can only speculate, but that, too, I think will come.

Meanwhile, we can cling steadfastly to an ideal; we can revive "homes" as distinct from bachelor suites, and we can discourage the transitory aspect of marriage so clearly expressed by a young college graduate who, after wearying of the co-ed to whom he was married, referred to his coming divorce as "putting the little lady back in circulation."

Carrina

Continued from page 5

guessed? And he hasn't a beastly cent to his name!" Arletta buried her head deeply into the cushion.

"Listen, Arletta! Digby may be able to give you gardens and flowers, servants and wealth to keep your home beautiful; life can be kept beautiful by money. But you must have beauty first in your own heart, and you cannot have it without love. It is God's gift. I am an old woman, Arletta, and yesterday I might have said, 'Go, marry Digby and enjoy your youth and pleasure!' But not to-day—not to-day, little one!" she said sadly.

It cost Carrina something to speak, to condemn that loving heart to poverty.

"Dear old Granny!" Arletta's arms flew round her neck, "I knew you would say something like that!" Carrina drew her fingers through the warm, moist hair.

"Oh, that is lovely! You know, Gran, everything you do or think is always just lovely. I know; I know you are right—and I do love Pierce so much!"

As Arletta got up Carrina looked into the sweet flushed face. The straight, honest eyes between the level brows looked softly across the tender grays and greens beyond the garden, as though in search of some one.

Carrina felt bewildered. Was this herself retracing her life, this slim boyish child, with the brown hair set so close to the shapely head? Was it simply a change of dress—the girl was scarcely clothed, the rounded limbs

almost showed through the thin summer frock. But how beautiful! It seemed only yesterday that Carrina had been faced with the same problem—yet it was sixty years ago. The pale-faced boy with the Greek mouth—his face was stern, but he had smiled at her—had come and offered all he had—his love. It had not been enough. Love not enough!

ARLETTA vanished quickly in the direction of the shrubbery. Carrina smoothed the wrinkles out of her gray silk dress with a trembling hand. Her eyes were misty. The little idol in her heart was restless, restless. She got up to go into the house. She felt perturbed. Was it that she saw less clearly—was this the beginning of senility, a weakness of her brain, that she could advise Arletta, so—to marry a poor man? She had always been so strong! How afraid she had always been of the disquieting things that age can bring. And that dear friend of her youth, Peter Shane, he was slowly going out; old age had laid its cruel hands on his head. He jabbered meaningless jargon, he saw little beyond the food placed before him. None of the finer issues of life touched even the fringe of his mind, he, who had dreamed dreams and seen visions. All decency and modesty seemed to have gone. Carrina pressed her hands to her temples—it was ghastly, unthinkable—old age!

Very valiantly, very steadily she mounted the stairs. Arletta's happy laugh, the sound



...rare beef flavour
to tempt you...
concentrated
nourishment to
build health and
vigour...conven-
ient form, to make
easier, tastier cook-
ing...YOU GET
THEM ALL IN
OXO!

OXO is indispensable
in the home—for the
children—for invalids
—for quick, easy,
economical and tasty
soups, gravies and
savory dishes.

in tins of
4 & 10 cubes



The Goodness of Beef



A New Idea For Card Parties

Also for Gifts and Prizes

Congress Bridge Sets consisting of two packs of Congress Playing Cards, four tally cards, and one score pad, all of the same design packed in a gold stamped telescope case. Many new designs. All in full color with gold edges. Select one of these sets for each table. For remembrances or for prizes give the sets singly or in special three-set containers. If your dealer can't supply you we will tell you where these new sets are on sale.

THE U. S. PLAYING CARD CO.
Dept. B-1, Windsor, Canada
Co-sponsor with Auction Bridge Magazine, New York City, of

BRIDGE by RADIO

Easy Lessons in Auction Bridge, 120 pages, complete instructions, and the latest official rules—10c postpaid.

CONGRESS and BICYCLE PLAYING CARDS

MADE IN CANADA



Most modern playing card factory in the world.

Gifts Galore with Needle and Thread

Continued from page 12

541, (\$1.34 postpaid) is the same design stamped on felt, 15 x 36 inches, for a pillow. Of course, by the use of pattern number 539 you can stamp the design on your own material, dark linen, homespun or velvet. Instructions for making, come with very order.

LAST is our group of pillows. No matter how much or how little a room may already contain, clever pillows are always in order. Stars, that outshine moons or suns in popularity this season, are used on a square, an oblong and a triangular pillow. Originals were done in black and gold, silver and bright green, alternating colors for

backs, fronts, appliqué stars and quilting. We found real cloth of gold and silver were pretty stubborn to make star points from and suggest soft metalsheen or taffeta instead. Pattern number 520 in wax transfer form, is for three pillows, all in star designs, the appliqué and the quilting. The cost is 49 cents postpaid for a complete set.

The same pattern cut from two yards of silk rayon in the correct colors and amounts, may be obtained at a cost of \$3.18 postpaid.

Address all orders for patterns to Handicraft Department, c/o The Chatelaine.

MacLean Publishing Co.,
153 University Ave.,
Toronto.

Making Your Own Christmas Cards

Continued from page 44

The original greetings quoted below were written for cards, and are of a convenient length.

At dawn each day throughout the year
May courage greet thee, and good cheer;
When noon her golden tent hath spread,
Contentment bless thy well-earned
bread;
When night is come with stars a-shine,
Then peace abide with thee and thine.

Love that is strong, tender and wise,
Joy, deep-rooted, full and true;
Peace that doth triumphant rise
From noble strife, its crown and prize.
What more can I wish for you?

That Peace and Prosperity may attend
you,

Happy memories minister unto you,
And all the storms and griefs of life
But wait your nearer the Haven of
your Desire,
Is my Christmas wish for you.

Warm as the golden flame that cheers
The hearth on Christmas Day,
Cheery as Yule candle light,
Staunch and leal as the holly-wreath,
Tender as ancient sweet memories
Is my wish for you to-day.

Send 10c. to cover postage and printing of
patterns. Address The Chatelaine, 143 Uni-
versity Ave., Editorial Department.



Until Love Dies

Continued from page 4

difficult business. The two parties should, in my opinion, have equal rights, though not necessarily similar duties. Generalizing once more, I think the cause of so many matrimonial failures arises from the fact that if the woman has a position and contributes to the upkeep of the home, her husband does not see that the lines of her life exactly parallel his. And the man, who has no conception of a woman's passionate desire for an identity of her own, will find himself at last sitting in the midst of domestic ruin. If, on the other hand, the woman contributes nothing financially, then her contribution must take some other practical form. She must earn her keep by home-making; otherwise all her attractions are worthless, her brilliant conversation palls over a burnt roast and scorched vegetables, her husband cares not a pin for her bridge triumphs that afternoon!

And here's a curious thing—apprenticeship in marriage does not make for perfection. Diligent training in other walks of life is apt to produce something like a specialist—most of us now are looking for the specialist—even in a wife or husband; but the fact of being married for twenty or

thirty years does not inevitably produce satisfactory results.

Apropos of this statement, I expressed surprise in learning that a man I had met frequently, but did not know very well, was married.

"Have you just taken the step?" I asked him.

"Good heavens, no!" he replied. "I'm a freak—I've been married nineteen years and to the same woman!"

Yes, I think we have to face it—this universal impermanence; this unrest, industrial and social. We have to admit that in Canada divorce is on the increase, and mainly for the reasons which are the same the world over. Then we may ask ourselves what we are going to do about it? What can we do? Or do we want to do anything at all?

Of course, we want to do something. Happy homes make happy nations, and marriage is still theoretically the only earthly state that gives us a forecast of Paradise. We are rather bewildered by all this divorce business, and shrink from the horrible tangle it draws around our children. But shall we deny our women their independence, or move in a body to Prince Edward

How to Obtain Vogue Patterns

Vogue Patterns may now be obtained in all of the leading Canadian cities. They may be purchased in the shops listed below, where one may secure expert fashion advice about personal clothes problems, and see the colored sketches of all the new models.

How to Order by Mail. Vogue patterns may be ordered by mail from any of the distributors listed below, or from Vogue Pattern Service, 70 Bond Street, Toronto, Ont.

In Ordering, state the full pattern number of the pattern you select. When ordering skirts give both the waist and hip measure; when ordering misses' or children's designs state age.

How to Send Money. No provision is made for charge accounts or C.O.D. delivery. When ordering, please enclose cheque, money order or stamps. Remittances should be made out to the store or office from which you order.

List of Distributors

ALBERTA

Calgary
Hudson's Bay Company

Edmonton
Hudson's Bay Company

BRITISH COLUMBIA

Vancouver
Hudson's Bay Company

Victoria
Hudson's Bay Company

ONTARIO

Galt
W. W. Wilkinson, Ltd.

Hamilton
Finch Brothers, Ltd., 29 King Street
West
The T. Eaton Company, Ltd.

London
Smallman & Ingram, Ltd., 149-157
Dundas Street

Ottawa
Murphy-Gamble, Ltd., Sparks Street

St. Catharines
McLaren & Company, Ltd., 17 St.
Paul Street

Toronto
The Robert Simpson Company, Ltd.
The T. Eaton Company, Ltd.

MANITOBA

Winnipeg
Hudson's Bay Company
The T. Eaton Company, Ltd.

NEW BRUNSWICK

Moncton
J. D. Creaghan Company, Ltd.

Saint John
Manchester, Robertson, Allison, Ltd.,
27 King Street

QUEBEC

Montreal
Henry Morgan & Company

Quebec
Myrand & Pouliot, Limitée, 205-215
St. Joseph Street

SASKATCHEWAN

Saskatoon
Hudson's Bay Company

Vogue Patterns are obtainable in Great Britain at the offices of Vogue, Aldwych House, Aldwych, W.C. 2; at Harrods and Shoolbred's, and at thirty agencies in the Provinces, Scotland, and Ireland. On the Continent, Vogue Patterns are for sale in most of the large cities. A list of these Agencies may be found in the European edition of the Vogue Pattern Book, for sale at the principal kiosks and bookstalls.

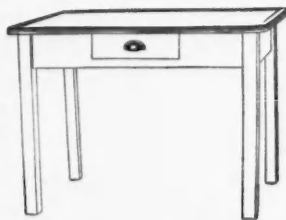


VETCRAFT SHOPS

THE red poppy, immortalized in the great poem of that gallant Canadian Col. John McCrae, blooms on Armistice Day in Canadian towns, cities and villages. It is the symbol used by returned men — by organizations devoted to patriotic work — to raise funds on Armistice Day.

The red red flower of Poppy Day is the product of the Vetcraft Shops situated across the Dominion. Disabled veterans of the Great War have been engaged all year for several years now in fashioning the poppies for sale.

This is but another



PORCELAIN-TOP
KITCHEN TABLE



DOLL-HIGH
CHAIR
One of 3 Sizes

branch of the work carried on today in Vetcraft Shops — unemployable, disabled men, broken in body — dejected in spirit — are now happily employed in producing over the Vetcraft Shops label the finest of kitchen tables, high chairs, bassinets, blackboards, good usable articles for every day use — not baubles to be bought for charity's sake. If you need kitchen-ware, furniture for the children, "toys that last", bassinets, cradles, ask to see Vetcraft. When planning gifts for Christmas remember Vetcraft. Your local furniture store, toy store and leading stores across Canada have Vetcraft for sale.



ROLL-TOP DESK
Vetcraft make 16 styles of
Children's Desks

PLAY SLIDES
ROSE ARBORS
BEDSIDE TABLES



VETCRAFT SHOPS



KIDDIE CARS
CARTS
FERNERIES

HALIFAX MONTREAL HAMILTON TORONTO WINNIPEG VICTORIA VANCOUVER



Vigor/Sparkle/ Buoyant Spirits!

VIGOR, sparkle, and buoyant spirits are products of proper digestion and regular, complete elimination. Soft foods rob our digestive organs of their normal exercise. These organs become unable to throw off the waste and poisons which clog the system. Physical and mental vitality are lowered.

Do not resort to drug laxatives for your children's daily good health. Use nature's method. Give them clean, pure bran. Tillson's *natural Bran* is the coating of soft winter wheat. It is pure bran, not cooked or treated, or mixed with other parts of the grain.

Tillson's *natural Bran* regularly and completely sweeps the intestines clean, ridding them of waste and lurking poisons and strengthening them by the exercise of its sweeping motion. More complete mastication, so important for children's teeth and digestion, is assured. More thorough digestion, too, for the stomach needs its roughage and bulk.

Delicious in muffins, cookies or bread. Sprinkle it on other cereals or on fruit. At your grocer's in the big, sealed dustproof package.



Bran Recipes

Recipes for delicious bran baking are found in every package.

Try them.

Tillson's *natural* Bran

Not Cooked — Not Treated

of a boy's deep voice, came in to her from the garden.

She threw a silk wrap over her gray dress. Her snowy hair gleamed whiter beneath the small hat she had carefully chosen to match the lining of her cloak. As she drew her gloves firmly on her hands, her determined eyes caught sight of her bent shoulders in the mirror. She gave a gesture of irritation, and set her chin a little higher, defiantly.

There was eagerness in her step as she passed down the avenue and through the wide gates, her eyes set toward the little cottage where Peter Shane lived. Surely there was some urgency in the business; her fingers fumbled nervously for the latch on the green painted gate. For a moment she stopped and looked about her as though for some way of escape from her own impetuous demands. How long was it since she had spoken to Peter? She could scarcely recall. But with a firm tread up the crazy pathway she walked and lifted the iron ring at the door. She shuddered at the clangor it made.

The little maid let her in. Peter was alone—would she care? . . . She stepped quietly up the stairs. There was a sickening smell of iodoform, of belladonna. A cackling laugh greeted her as she opened the door of his room. Sitting down by the side of the old man she gave him her ungloved hand. His gray hair was damp and unlovely and stuck out from his head like oil waste; the brown cheeks were sunken and dragged downwards to the pendulous lips that were lifted to greet his visitor.

"Oh, it's you is it?—minds me of old days—Let me see—" he mumbled.

"Oh! aye! ye married—oh! my memory—nice young fellow, very nice young fellow. Aye! Carleton Yorke—that's his name. He, he, he!" he chuckled to himself.

"Are you all alone, Peter? Where's Marchmont?" she said.

"Oh, Marchmont, she's somewhere about; goes down to the Bull occasionally—drowns your cares—a bit of a taste—He, he! March knows what's good for a lonely old man!"

"But, Peter, I've come to tell you something. Pierce is going to marry Arletta, my Arletta; Mina's child. Do you understand, Peter? Don't you remember?"

"Pierce? Ah, ha! Poor as a crow, just like his old uncle—never could make money. Fool, to get married and keep two or more instead o' one! Look at me! Ah, ha!—better leave it alone!"

Carrina put out her hand as though to ward off a blow. Something hurt physically at her heart. Was this the man she had loved? Where was that exquisite mouth—the face of the poet, the dreamer? She closed her eyes.

"Kind of you to come—very," he said. Maudlin tears gathered in his rheumy eyes and dripped on to the greasy waistcoat.

"If only I could cut this phlegm!" he said huskily. Carrina squeezed some juice of a lemon and held it to his lips.

"Let me see—who are you now—Mrs.—Mrs.—Eh! my memory—" he put his hand to his head. "I forget names so."

Carrina's heart was infinitely sad; infinitely stirred. The physical repugnance that first controlled her was slipping away. She put out her hands and smoothed the gray hair which lay dank on his forehead. The mottled face and drooping mouth gave him the aspect of a faithful dog whose work is done. Then she bent down over his head and put her lips to his brow lingeringly—the only kiss she had ever given to Peter Shane. He turned his head toward her, his eyes bent full upon hers for an instant—uncomprehending, unknowing.

With a gesture of pain, she felt for the mantelpiece and laid her head on her hands. The overwhelming knowledge caught her up suddenly, that this was her work. She and she alone had wrought this havoc in one she could have cared for—she had brought him to this! The utter, utter selfishness of her whole life dawned upon her now. All she had not known or cared to know lay clear before her eyes. Mina's brutal selfishness was hers; yes, now she understood! She had evaded the deeps; now they were closing

over her! Her anguish was so acute that it reached the ears of Peter Shane.

"Eh! there's naught to weep for—March will give you a drop of—it will make you forget."

It was the turning of the knife in the wound. "Forget!"

She paused irresolutely at the door, her eyes still blurred.

"Forget what—Peter?" she asked, breathlessly. Her heart was listening for its answer.

"Oh! I dunno—life's full of things. Why only this morning March—" his upper teeth strangled the rest of the sentence in his mouth.

As Carrina's hand sought the door handle she looked back pitifully for some remembrance in that face she had loved—the man from whom death had already, in his kindness, taken the sting of memory.

Marchmont opened the door as Carrina passed out.

"Failing very gradually, but quite happy!" she said in answer to Carrina's mute question. As she respectfully held open the door, she gave a shrewd look at Carrina's face.

The painted door clanged behind her. Through aching eyes she looked at the weeds growing along the pathway. "I must come some day and weed it for him," she said. Bending down she pulled a bunch of chickweed from between the stones. The tiny white flower looked like a star—a star of peace, Carrina thought.

All the eagerness had left her feet as she dragged them wearily up the stately drive of her home. The flare of color in the flower pots hurt her eyes. "I must weed Peter's garden path for him," she repeated dully. Her cloak hung awry across her tired shoulders. She sighed.

Arletta's merry little laugh greeted her—she saw Pierce bend down with his arm around her to kiss her on the lips.

"Gran, darling, wherever have you been? Pierce and I have looked everywhere for you." She had his hand in hers.

"Dear Granny," the two young people bent and kissed the beautiful old face in turn and one on each side helped her up the steps. She smiled at them wistfully.

"Thank God, oh, Thank God!" she said tremulously, as she made her way alone up the interminable stairs; she did not require any help.

She drew her chair to the window in her bedroom. At the side, she could just see, between the tall trees, the little green gate where Peter Shane lived. She could just make out the little flagged pathway that had grown so thick with weeds.

"To-morrow . . . I shall go and weed it for him." The little image in Carrina's heart—the pale face with its Greek mouth—was smiling now. Her head sank lower. The voices of the young ones playing tennis, came up to her again with the scent of lilac and roses. "Thirty—love—" their voices and laughter faded.

But was that not Peter Shane's voice, Peter himself, coming through the dusk, that same dear look on his face?

"Ah, Peter! You have forgiven me." Her white hands went out toward him. "Tell me, Peter," she murmured as her fingers curved into his, "that this is the real thing—the other," she closed her eyes, "the dream."

"Just the dream," he said, bending down.

Carrina did not hear the little maid from Peter Shane's cottage knocking timidly at the door.

"Could the mistress come over to see Mr. Shane? He is asking for her something pitiful!"

But Carrina was already treading immortal byways with her lover.

The little house with the flagged pathway stood in its usual quiet. The white blinds had dropped over its windows like tired eyelids; it might have been at prayer.

In Carrina's hand was held a bunch of chickweed with its tiny star-like flower; on her face that looked more than ever like an exquisitely carved ivory, was an expression of happiness that had never been there in life. Love was enough . . .

Financing Your Holiday Charities With a Bazaar

Continued from page 22

in their glamor, and can hardly be bettered, it is not difficult to make lanterns effectively, but they can be bought so cheaply that it is hardly worth while.

Making the Booths

IF THE bazaar is an elaborate one, the larger booths are often especially built; but for the smaller bazaar it is a simple matter to erect arches of light laths. It is enough to have an arch at the back and front. Sometimes more effective arrangements are evolved with curving arches across each end. Cover the top with crepe paper before you erect the arches.

Remember to keep the lower decorations on a booth as flat as possible. Sad calamities have happened after the first customers have crowded against the sides! Keep everything simple and flat, for there is nothing more dejected than a dilapidated booth.

At the bazaar which found such gaiety in its wires of balloons strung across the ceiling, one booth was especially attractive in its simplicity. A long table without the customary arches, was given the necessary height with great clusters of balloons on slender sticks at each of the corners. The tightly clustered strings were banded with streamers which gave a charming color accent to the whole colorful room, while the balloons cascaded on streamers of different lengths from the top.

Lattice work, with thin laths criss-crossed and covered with climbing flowers, is not difficult to make, and the effect is well worth while. The climbing flowers can be easily evolved from crepe paper and fine wires.

New Booth Ideas

AT EVERY bazaar there are the customary booths that always appear: the fancy-work, home cooking, candy and flower booths. But something more is necessary, and happy is the bazaar committee that can produce it!

Many delightful variations can be developed on the old "lucky grab bag" idea. There is always a particular flavor in the surprise packet, and it is really an indispensable part of a bazaar. For instance, at one very successful fête the "Lady With A Hundred Pockets" wended her way through the crowds. She was frocked in one of the elaborate hoop skirts, tiered and flounced with pockets, each of which was numbered. There were surprise packets in each of the pockets, and for ten or fifteen cents one could choose a number—and pick her pocket! It was a novel interpretation of the old grab bag, and so won instant favor.

At another bazaar the idea was carried out with a Chinese Laundry. Behind a counter, piled high on the shelf in brown paper, were scores of parcels, all numbered. The customers were sold tickets by girls in "China boy" costume all through the hall. On presenting their tickets with corresponding numbers at the booth, they received their "laundry" parcels. On each ticket and on the booth itself was printed the device, "No tickie—no shirtie!"

The Old Wishing Well, with a bucket on a winding windlass which is unwound down to where a patient soul sits beside a pile of surprise parcels, to put one in the bucket every time someone lowers it, is another delightful variation of this theme. A child may look after this part of the serving, and he or she will be found to fit much more comfortably than an adult, in the well.

A Hope Chest

ONE woman's club, in holding a bazaar, found that one feature made almost a third of the total money! This was a Hope Chest, illustrated at the top of this article. Several weeks before the bazaar, each member of the club was given a book with ten tickets at 25 cents each to sell, for chances on the Hope Chest. Thousands

were sold, for the chest was very beautiful and its donated linen, carried out in mauve and yellow, was exquisite. The Hope Chest convener bought the chest, blanket and sheets. Everything else was donated. On the day of the bazaar some prominent man present drew a number from the clothes basket full of tickets, and the Hope Chest was presented to the ecstatic possessor of the corresponding number. It was an immensely popular feature, and netted a very big return.

Booth Suggestions

A BABY BOOTH can be a charming addition to a bazaar, and has an enchanting scope. In baby blue and white, with baby dolls as models, and a host of baby gifts and baby necessities, it will be a popular corner. The stork cut-out has been much used, but it is still the most symbolic and the most showy decoration for a baby booth.

Another bazaar which was particularly successful, had held a series of parties for weeks previously at the various houses, so that everyone might help in making decorations and gifts for the fancy work booth. There was something inspirational in twenty-five or so working together through the evening, and the interest aroused culminated in the biggest and best bazaar of the club's history.

In town or city, an Apron Booth is also a popular feature. So is a Toy Booth or a Book Booth, with unwanted contributions from the bookshelves of all those interested in the bazaar. It can be most quaintly gotten up to represent an old bookstall or curiosity shop.

One very successful booth was the White Elephant Booth, decorated with black paper, on which large cut-outs of white elephants pranced. Here, gifts of all kinds were donated and sold, exactly for what they were, what one person didn't want, but what might appeal to another. The very name and humor of the booth made them go quickly. For "one man's white elephant may be another man's darling," as the slogan read.

The Gift Shop and the Novelty Booth are more decorous variations of this same idea. Novelty Christmas cards (some interesting suggestions for which are given in this issue), special Christmas wrappings, papers, cord, seals and general gift-embellishing accessories always "sell out." Somehow, people leave these things to the last, and are always glad to be reminded of them in time.

The Tea Room

EVERY bazaar has its tea room which presents unique opportunities for atmosphere. Plan a Japanese Tea House; a Dutch Garden, with little Dutch waitresses; Mother Goose and her attendants to serve the sandwiches—there are hosts of ways to add glamor and interest to the tea house. If there is a stage, many societies have found that it is an ideal centre for the Tea Garden, as its patrons always enjoy sitting and watching the vivid life and color of the bazaar spread below them.

One young girl, vividly dressed as a brown-skinned Gypsy, made a great deal of money, circling through the Tea Gardens and telling fortunes from tea cups "for a consideration."

The all-important thing to remember in planning a bazaar is the popular craving for novelty and originality. The childhood fascination of "dressing up" lingers through the years, and there is always a keen interest in costumed figures. So have as many gaily dressed characters at your bazaar as possible.

Bring a distinctive note into your arrangements and you will not only draw the crowds this year, but will be assured of a renewed interest in the event next season.



"Beauty from Within"

WHAT joy to see your children happy—animated and brimming with health! A healthy system makes a healthy child. At the first sign of irregular elimination use TRU-LAX, the pleasant tasting chocolate laxative. TRU-LAX gently and effectively cleanses the intestinal system, and puts it on the way to health and "Beauty from Within."

For a Mild Laxative

TRU-LAX, the chocolate laxative, is especially good for children. They love it! 15c and 30c sizes.

For Quicker Results

TRU-LAX, the mint flavored chewing laxative for grown-ups and children. Very pleasant taste, 30c and 55 packages.



FREE
OFFER!

Fill out and take this coupon to your neighborhood druggist, and he will give you FREE one 15c or 20c package of TRU-LAX, the pleasant family laxative, either in chocolate or chewing form, if you purchase one additional 15c (Chocolate) or 20c (Chewing) package.

Name

Address City

Name of druggist Address

Attention Retail Druggists—

You are authorized to give 1 package of TRU-LAX to any purchaser of a package of TRU-LAX, upon presentation of this coupon, which will be redeemed by us.

If your druggist cannot supply you with TRU-LAX, write to

TRU-LAX MFG. CO.
45 St. Alexander St.
Montreal, Quebec, Canada

TRU-LAX
THE PLEASANT LAXATIVE

ORIENTAL PLUSH—The Supreme Motor Car Upholstery.



Your car
costs the same
but is worth
more

when upholstered in Oriental Plush

ACTUAL experience has proven that an enclosed motor car with Oriental Plush interior commands a greater price on the used car market than a similar model ordinarily upholstered. What an outstanding tribute that is to the superiority of Oriental Plush!

Oriental Plush costs no more than ordinary upholstery in many enclosed cars, if you specify it when you purchase; while it enhances the beauty of the interior to a

surprising degree. It will not soil the filmiest frock, and its wondrous sheen continues to radiate an almost animate gloss as long as the car itself lasts.

Many models of Chrysler, Oldsmobile, Studebaker, McLaughlin-Buick, Durant, Pontiac, Oakland and Chevrolet may be obtained in Oriental Plush without surcharge. Insist when you purchase—it will repay you. Oriental Textiles Company Ltd., Oshawa, Canada.

ORIENTAL PLUSH
Its Beauty Lasts

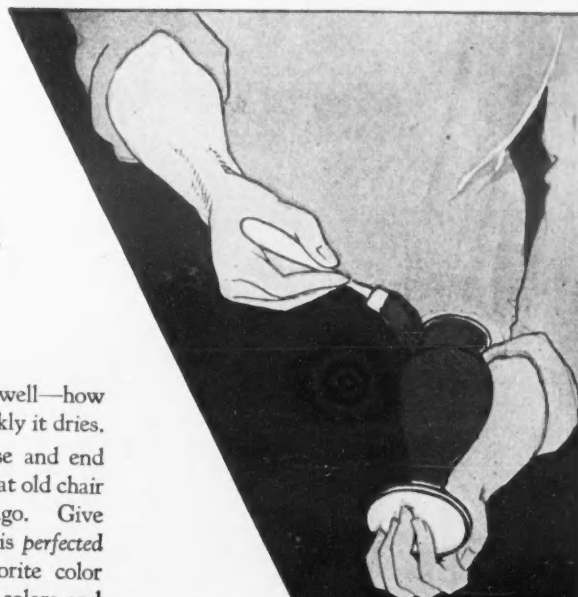
Something new- with the regular 50¢ can of **ROGERS**

NO NEED now, for shabby, wear-worn furniture—either downstairs or stored away up in the attic.

Rogers Brushing Lacquer transforms it so easily—so quickly—to look just like new.

So get a quarter-pint can of Rogers Lacquer at the regular price of 50 cents, together with one of these beautiful flower vases. Finish the vase

in your favorite color and see how well—how smoothly Rogers spreads—how quickly it dries. Then spread Rogers on the bookcase and end table, Mary's bedroom furniture—that old chair you consigned to the attic a month ago. Give them a glossy, lustrous finish with this *perfected* Brushing Lacquer, in your own favorite color schemes, selected from 18 exquisite colors and black, white and clear.



This coupon entitles the holder to a 50-cent can of Rogers Lacquer (any of the colors) and a Flower Vase for an inclusive price of 50 cents.

Name _____ Address _____

These handsome vases—each worth much more than a dollar at a store—make excellent and original inexpensive Xmas Gifts. Get one today—free—with a regular priced 50-cent can of Rogers Brushing Lacquer. Fill in the coupon and present to your dealer.

Use Rogers Liquid Polish for cleaning and polishing, in one operation, your automobile and furniture. Quickly, and with remarkably little effort Rogers Liquid Polish produces a bright, lustrous shine.

Manufactured under license
by the following companies

THE CANADA PAINT CO. The MARTIN-SENOUR Co.
SHERWIN-WILLIAMS CO. THE SHERWIN-WILLIAMS CO.



« Pansies and Violets »

By ADA L. POTTS

IT IS almost impossible to reach out a hand and pick a flower without plucking a legend with it." So wrote Dion Clayton Calthorpe, in his delightful book, "The Charm of the Garden," adding, "Let me but pick this pansy by my hand, and I find that Spencer plucked its fellow years ago;

*'Strew me the ground with Daffe-down-dillies,
And Cowslips, and King's-cups, and loved Lilies.
The pretty Paunces (that is my wild pansy)
The Chevisance
Shall watch with the fayre Fleur de Luce'.*"

The pansy was originally developed from *Viola tricolor*, the wild heartsease, and the wonderful changes since made are the result of care in hybridizing.

The garden representative of *Viola tricolor* was mentioned by Gerard (1587), and he pictures the flower with small violet-like blossoms, the petals standing apart from each other, a condition which the heartsease of to-day is not permitted to assume, since it is ordained that the flower must be a complete circle, like a silver dollar, if it is to be considered up to the required standard.

Even after improvement commenced, and the skill of the grower was directed toward this flower, some hybridization was effected between some of the improved varieties. These were grown from the original *Viola tricolor* and other species of *Viola* perhaps *Viola altatica*, giving to the pansy somewhat of a perennial character. The pansy's fragrance, like its varied, velvety coloring, is entirely a product of the hybridizer's art.

THREE French specialists, Bugnot, Cassier and Trimandeu, devoted themselves about the middle 70's, to the development of the pansy, and they produced the race which is in commerce to-day.

Trimandeu developed his flowers for size; Cassier achieved remarkable results with blotches on three and five petals; while Bugnot specialized in new shades of red and bronze.

Hybridizers of several countries later succeeded in producing larger flowers and of more velvety texture, as well as in a variety of delicate tints, with spots making the "queer faces" seen on the petals. It was, however, the dainty original which won the hearts of the British people, as the pet names bestowed show.

Gerard (1587) wrote of this "Upright Heart's-ease" that "the stalks are weak and tender, whereupon grow floures in form and figure like the violet, and for the most part of the same bignesse, of three sundry colours, whereof it took the syrnyme Tricolor, that is to say, purple, yellow and white or blew; by reason of the beauty and bravarie of which colours they are very pleasing to the eye, for smel they have little or none at all."

Of the *Viola assurgens tricolor*, he also wrote, "its leaves are of a bleake or pale green colour, set upon slender, upright stalks, corner jointed or kneed a foot or higher; whereupon grow very fair floures of the three colours, viz. of purple, blew and yellow in shape like the common Heart's-ease, but greater and fairer; which colours are so excellently and orderly placed, that they bring great delight to beholders, though they have little or no smel at all; for oftentimes it hapneth that the upper floures are differing from those that grow upon the middle of the plant, and those vary from the lowermost, as Nature list to dally with things of such beauty . . . The seed is contained in small knaps of the bignesse of a Tare, which come forth after the floures

be fallen and do open of themselves when the seeds be ripe. The root is nothing else but, as it were, a bundle of threddy things."

MAETERLINCK claims that the pansy arrived in 1613, but it seems difficult to state definitely when the *Viola* was introduced into gardens. A floral work, in 1753,

mother, Johnny-jump-up, ladies' flower bird's eye, kit-run-the-street, pink-of-my-John, kiss me, flamy, cuddle me, and many others of similar type. There were quaint spellings for the word pansy, which appear to be used by the writers of early poetry. It was found written, *panses*, *penses*, *paunces*, *pansyes* and *paunees*.

CONSIDERING the pansy's parent, the violet, there are few things excelling the fragrance of the white Parma violet (*Viola pallida plena*) and the small *Viola blanda*. It cannot be denied, however, that of over two hundred varieties of violets known, a goodly number have little or no perfume.

For some years it has been a recognized fact that the odor of the violet is frequently less potent than at other times, and that the violet of commerce has reached a condition which alarms those who realize that flower-fragrance is not a stable quality, so that if this scent continues to grow fainter there is a danger of the plant losing it altogether. Loss of fragrance of course, is the price paid for the creation of new varieties in other plant families as well.

Regarding the scent of violets and the effect it produces, a story is told regarding David Belasco, the great producer, who believes in using flowers on the stage. He confesses that he once used the fragrance of fresh violets to produce a desired effect upon a certain actress. Quite by accident he learned that their fragrance had a special and profoundly emotional association for her. He had her dressing room periodically filled with violets, and the object of his stratagem never suspected why this floral tribute appeared so unexpectedly at times.

Yet, strange as it may appear to us, there are some to whom the violet is not welcome. Its association with other flowers, like rue and rosemary, for funeral purposes, is given as the cause of this antipathy, although, while the rue and rosemary were thrown into the grave "for remembrance," the violets were assigned the task of guarding the mourners "against poisonous exhalations from the cemetery." However this may be, in some rural districts, people declare that a handful of the first violets found should be taken into the farmhouse, so good luck will be assured in the hatching of all the baby fowls of the barnyard.

In feudal England ladies gave violets to their knights as a symbol of their constancy, and for good luck.

The Romans believed the flower had medicinal properties, and Pliny advised a garland of violets about the forehead as a cure for headache or dizziness. It is claimed that tons of violets are thrown about during the carnivals in Italy.

Few of us ever think of any member of the violet family taking the form of shrubs, but some South American members do and have medicines obtained from their roots, which possess emetic qualities. The juice of the *Viola odorata*, if taken from the roots, will excite nausea and "nerves." Claims have been made that some success followed the use of violets in the treatment of cancer. Certainly in the time of James I. violets were used medicinally, for Nicholas Culpepper, in his Herbal, which outlines some most amazing remedies, writes that,

"It is a fine and pleasing plant of Venus, of a mild nature and no way harmful," and "cooling" if the decoctions of its leaves and flowers are made with wine and water. "The syrup of violets is of most use and better effect," he believes. "Violets taken or made up with honey, do more cleanse and (Continued on page 68)

Appreciation

By Estelle Fox



How many poets never write a line!

How many singers never sing a song!

You sit and listen to me as I sing,
And there is music in your listening.

And when you read a verse I
wrote for you,
Your understanding is a poem, too.

described it, even illustrated with a colored plate, and the flower shown then was but little removed from the wild type.

In 1810, it is said, a young girl, daughter of the Earl of Tankerville, undertook to plant in her garden, at Walton-on-Thames, every variety of pansy she could find. One bed was heart-shaped, and, into this, the choicest plants were placed. Her father's gardener, Mr. Richardson, soon began to take an interest in her efforts, and, later on, partook of the same feeling as the girl toward the plants. He saved seeds of the best of those growing in the heart-shaped bed, and the plants resulting from his selection caused the attention of florists to turn to this collection. The pansy speedily became a popular favorite among professional growers.

In 1830, Thompson, gardener to Lord Gambier, introduced the first pansy with blotches on the lower petals, and also changed the shape from the elongated "horsehead" to the rounder form.

One day when this gardener was looking over a collection of heather, he "was struck all of a heap," by seeing what appeared to be a miniature cat's face steadfastly gazing at him, and he took no credit for originating the modern pansy, claiming that his was a chance offspring.

That these have been popular flowers, even in their original state, with the common folk, is evidenced by the names by which they were known in olden times: fringed violet, trinity flower, butterfly flower, love-in-idleness, step-



Gifts from Mrs. Santa Claus

Continued from page 24

in the depths of a dainty and useful basket or box, and gaily trimmed with holly and red ribbon, one, two or even more jars will carry cheer to the fortunate recipient.

'Twould not be Christmas without turkey, chicken or some fowl, and such a gift would evoke whole-hearted enthusiasm. Also a basket of apples or other fresh fruits would find many a welcome.

Just a word about the appearance of the wrapped gift. Make even the smallest Christmas gift unique in its wrappings, for

the joyous anticipation of an attractive looking gift is exceeded only by the delight in the gift itself. Most households collect odd boxes, especially candy boxes and various tin cans or even glass jars during the year, and all of these may be used effectively in wrapping up Christmas gifts. Tin boxes which are gilded or enameled in red are especially festive in appearance. Also the various tissue papers, gummed tape, ribbon, holly and so forth all help to make the gifts real holiday offerings.

My Sainted Aunt

Continued from page 11

taking Aunt Cornelia to a concert, and out to dinner afterward. It was having dinner alone with Bob again, after fourteen crowded days, that made Doris realize how happy they had been—before. Both were rather silent during the meal, and Doris wondered miserably, whether Bob, too, was thinking that they couldn't go on as they were, much longer.

Afterwards, when she had put Robert to bed, Doris slipped into the living-room and found that Bob had built a cozy fire in the grate, and was lounging beside it, in his favorite big chair. If only, she thought, he would hold out his arms and say, "Come on, Sweetness, let's be happy again!"

The telephone rang shrilly, and Doris answered the call. What she heard made her heart leap up in a joyous bound of relief. She hung up the receiver, and swung around to face her husband.

"Bob!" she squealed, "What do you think? Your Uncle Peter and my Great-Aunt Cornelia are going to be married! Right now—this minute!"

Bob shot from his chair as though a bomb had exploded beneath him. "My sainted aunt!" he yelled. "She can't marry that man—I got him out of the Old Man's Home!"

Doris could feel her heart drop into a bottomless pit. She was suffocating. Her eyes gazed into vacancy, and her face was petrified.

"Don't stand there like Lot's wife!" roared Bob, "Get her on the 'phone and tell her the man's a fake!"

Doris opened her stiff lips. "Bob," she said very slowly, "I'll divorce you for this!"

Bob snatched her wrist.

"This is no time," he said, fiercely, "to babble of divorces; you've got to save the woman!"

"But I don't know where she is!" wailed Doris.

Bob strode to the 'phone, and called central. He soon slammed the receiver back on the hook.

"Of course," he raved, "she wouldn't know where the call came from—they never do when it's a matter of life and death." He glared at his wife. "I hope you're satisfied with what you've done!"

Doris choked with indignation. "You mean t-to say," she spluttered, "that you have the nerve to blame me?"

"Certainly, I blame you," he roared. "Why didn't you give in, the night I brought the old man here? I only called your bluff to get rid of Aunt Cornelia. First of all I

planned to adopt an aunt, but I was afraid a woman might give me away. So I went to the Old Man's Home, intending to ask some one in authority to lend me an honest dependable old gentleman. Then I met—er—Uncle Peter at the gate, going out for a stroll or something. He looked so bored with life, that I began talking to him and before I knew it I had told him all my troubles, and he was quite willing to help me out. And now," he groaned, "see what you've done!"

He began to tramp heavily up and down the living-room.

Doris was desperate. "I'll take my baby," she flung at him, "and I'll go and live with Great-Aunt Cornelia!"

Bob scowled furiously as he passed her. "The court," he threw back, "will give me the baby!"

Then the door-bell rang.

"They've come back!" gasped Doris.

But when Bob opened the door, it was only a messenger boy. Bob dismissed the boy, and brought a letter to Doris. She opened it with trembling fingers, and Bob read it over her shoulder.

"My dear children," ran the letter, "You have helped to make a lonely old man very happy. Now I hope I can give you a little happiness in return. I had just arrived in town, the day I met Bob, and had gone to the Old Man's Home to see a former servant of mine. When Bob outlined his little plan, I thought it would be a rather amusing opportunity to look over my tenants. I intended, of course, to reveal my identity at once. But things developed too fast for me, and now your dear aunt has consented to look after me the rest of my life.

The bungalow is yours. If you want the paint scratched, it's up to you. I will sign all necessary papers, when we return from our wedding trip. God bless you!

"P. L. (Peter Landon) Brown.

"Your Uncle Peter."

Bob and Doris stood there a full minute, not moving, gazing wordlessly into each other's eyes. Doris was the first to find her voice.

"Now see what we've done!" she gasped. Bob backed into the big arm chair, and pulled her into his lap. He sighed in blissful content, and held her close.

"One mother, one father, one baby—one bungalow," he murmured. "Add them all together, and what have we?"

Doris laid her flushed cheek against Bob's cool one, and shut her eyes. "Heaven!" she whispered. "And Saint Peter opened the gate!"

Ashes of Roses Bourjois

*For You
The Perfect Powder*

For your type, Bourjois has produced in Ashes of Roses Face Powder, the exact "nature tone" that will give your skin a soft, peach-bloom loveliness—the sweet freshness of youth.

It emphasizes the brightness of your eyes, the curves of your lips, the soft contours of your face. Its effect is enchanting—without a trace of artificiality.

Buy the exquisitely fragrant Face Powder at the better shops—in smooth leatherette boxes and dainty Parisian Compacts.

ASHES OF ROSES

PERFUME ROUGES
CREAMS LIP-STICKS

Sole Canadian Distributors
PALMERS LIMITED, MONTREAL

New from Paris

Bourjois has created a ravishing new fragrance, exquisite beyond belief.

MON PARFUM

POWDERS, CREAMS, ROUGES, LIPSTICKS

Ask for them at exclusive shops.

You make no mistake when you see the Torfeaco label on the comforter you buy.

Torfeaco
Down Comforters

The Toronto Feather & Down Co., Limited
Toronto 3 - Ontario

RT45

On every occasion



Mars is correct



Correct in style on every occasion—correct in time-keeping, because of Mars patent dust-tite feature—the shoulder which excludes dust, the destroyer of watches.

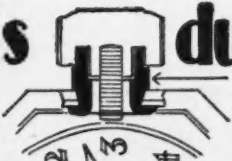
Choose one of the many beautiful Mars designs for style—you'll also have a life-time accurate watch.

Mars

Ask your jeweller for Mars or write for the booklet "What every Woman should know about a Wrist Watch." Canadian Distributors: The Levy Bros. Co., Limited, Hamilton, Ontario.

Mars is dust-tite

By makers of small watches for over 70 years.



Notice the Mars patented shoulder which prevents the entry of dust.

AN EDUCATED TASTE

THE most valuable elements in a child's education are those which are unconsciously and pleasurably absorbed. Children love pictures. Good pictures, the works of true artists, will teach them to discriminate and appreciate. An educated taste in art—a source of deep and lasting pleasure throughout life—is thus created and built up.

THE PORTFOLIO OF CANADIAN ART

contains perfect reproductions of outstanding paintings by ten of Canada's distinguished artists, beginning with Krieghoff, and ending with Morrice and Thomson. The collection completely covers the development of our Canadian art.

A wonderful Christmas Gift for a Canadian Child

A present pleasure, which gradually and imperceptibly opens out a world of enjoyment for the future years.

Each picture, separately enclosed, is mounted. READY FOR FRAMING and is accompanied by an appreciation of the life and work of the artist written by the late Fred Jacob, Canada's foremost art critic.

A number of the limited edition of 495 copies are available at \$15.00 each, postpaid.

Published by

ROUS & MANN, Limited

172 Simcoe St., Toronto

Makers of the famous

CANADIAN ARTISTS' SERIES CHRISTMAS CARDS

Pansies and Violets

(Continued from page 66)

cool; and with sugar, contrary-wise. The dried flowers of violets are accounted among the cordial drinks, powders, and other medicines, especially where cooling cordials are necessary."

The violet, like the rose and other flowers, has been used as food. The flowers are used to flavor certain vinegars, as well as sherbet, and also, with lettuce, as a salad.

A dish known as Violette once appeared in England, and consisted of the flowers, boiled, pressed and pounded, with the addition of milk, rice-flour and honey.

From this plebeian use we follow the violet to the French court where its offspring, the pansy, was chosen by Louis XV as part of the armorial bearings he bestowed on his physician.

The part violets played in the life of Napoleon has often been told, as well as the superstition which shrouded it. It is only necessary here to refer to the incident occurring at the time of the marriage of Napoleon and Eugenie, when market women offered the Empress huge clusters of violets. Eugenie's smiles vanished, pallor spread over her face, and tears came into her eyes, while her figure lost its previous dignity. The women said to each other, "It is the funeral flower; the token of ill luck!" So when Eugenie went into exile, and later wore mourning for her son killed in Africa, people said, "The flowers foretold it."

Garden lovers nevertheless, despite such superstitions, have reason to be thankful for these flowers, of which but part of their story is here recorded, for the flowers laugh in our eyes for the brief period of their stay, and then, their mission performed, they pass on their way, leaving others to carry on the floral programme.

THE violet is for faithfulness that in me shall abide; The pansy is for heart's ease"—so the old sonnet says, and our Indians had a violet legend which is interesting to lovers of this flower.

Many moons ago, long before the white man came to this land, a young brave was the pride of his people. Three times he had done them great service, the last being his victorious return from a sally against the enemy. He had, on this trip, seen a maiden of the enemy tribe whom he wanted for his wigwam. The warfare had made it impossible for him to negotiate, so, for months, he hid in the woods near her village.

One day the maiden entered the forest, and, listening to bird-calls, was lured far from her home. Then the brave seized her and carried her toward the village of his own people.

The girl had, however, been watched and followed by a brave from her own tribe, and he hurried back to give the alarm. His failure to attempt a rescue angered his people, but soon the tribe was following in pursuit. One morning they overtook the pair, and were filled with greater rage, for they found that the girl was a willing captive, and, to signify her willingness, had wound the plaited braids of her hair about her lover's neck, an indication of marriage.

The pursuing warriors killed both their foe and the girl for deserting her own people, giving them no time for any explanations, and left the bodies where they fell. From this spot violets sprang up. These flowers to the Indian signify courage, love, and devotion. According to the legend, the birds carried the seeds of the flower over all the world, and on the petals to this day, may be seen the strands of the Indian maiden's hair. Her great braids, which encircled her lover's neck, were a tender chain. The Indians know the plant as "head's entangled."

The spots, easily observed in the white violet, have, through cultivation, been enlarged to the markings on the pansy which so frequently suggest "a face."



GETTING THEIR HEADS TOGETHER

EVERY woman likes it while husbands work ... a little Bridge ... Contract ... Auction ... it doesn't matter, but what swaggar cards..... Lotus Bridge... gleaming white ... dainty ... exquisitely fine to handle.

Then a little chat ... five o'clock tea ... Oh! what a delightfully pleasant way to spend an afternoon. Bridge is an antidote to loneliness.

You can buy Lotus Bridge Cards mostly anywhere.

Lotus BRIDGE PLAYING CARDS

A Product of CANADIAN PLAYING CARD COMPANY, Limited MONTREAL

3

H. Boker & Co.



Desk Sets, Gun Metal Finish

Very suitable present for your gentleman friend.

Your local Dealer can supply it. Insist on Boker's and receive the highest quality.

We can mail it to you on receipt of \$2.50 in stamps.

D. Herbert, P.O. Box 580, Montreal

Acids In Stomach Cause Indigestion

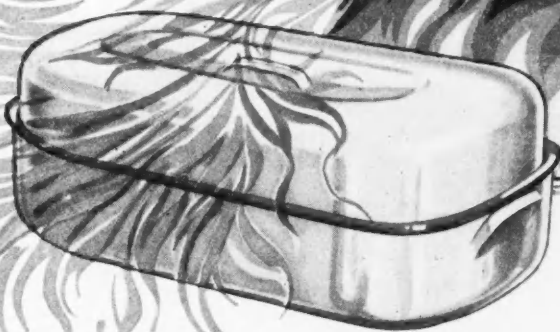
Create Sourness, Gas and Pain. How To Treat.

Medical authorities state that nearly nine-tenths of the cases of stomach trouble, indigestion, sourness, burning, gas, bloating, nausea, etc., are due to an excess of hydrochloric acid in the stomach. The delicate stomach lining is irritated, digestion is delayed and food sours, causing the disagreeable symptoms which every stomach sufferer knows so well.

Artificial digestants are not needed in such cases and may do real harm. Try laying aside all digestive aids and instead get from any druggist some Bisurated Magnesia and take a teaspoonful of powder or four tablets in water right after eating. This sweetens the stomach, prevents the formation of excess acid and there is no sourness, gas or pain. Bisurated Magnesia (in powder or tablet form—never liquid or milk) is harmless to the stomach, inexpensive to take and is the most efficient form of magnesia for stomach purposes. It is used by thousands of people who enjoy their meals with no more fear of indigestion.

PROTECTS THE ROAST FROM THE LASHING HEAT

If a roast shrinks from 6 lbs. to 4½ lbs. in an open roast pan you lose 1½ lbs. of meat. If a roast shrinks from 6 lbs. to 5½ lbs. only in a COVERED ROASTER you are a whole pound of meat to the good!



OPEN roasting shrivels the meat ... wastes it ... robs it of the health-giving juices and rich flavors. Unlike open roasting, the COVERED Roaster PREVENTS this wastage. It roasts your valuable fowls and roasts with practically no shrinkage or wastage. It retains ALL the flavor ... ALL the juices. No sputtering fat—the oven keeps clean. No smoke ... no escaping odors.

If you like a crisp surface you merely remove the cover a short time before roasting is finished.

The roast goes on the table juicy ... plump ... tender ... delicious!!

Down with butchers' bills! Buy a McClary or SMP Covered Roaster—it gives cheaper cuts the juicy tenderness of higher-priced meats AND—your roasts go further!

A Product of
**GENERAL STEEL WARES
LIMITED**

25 BRANCHES ACROSS CANADA
Halifax, Saint John, Quebec City, Montreal (2), Ottawa,
Toronto (4), Hamilton (2), Brantford, London (2), Windsor,
North Bay, Winnipeg (3), Regina, Saskatoon, Calgary,
Edmonton, Vancouver.

Look carefully for either of these famous old Canadian names on the Covered Roaster you buy. They are names your grandmother knew ... names with generations of quality manufacture behind them.



McClary

Use the Covered Roaster

**SELF BASTING .. NO SHRINKAGE
NO LOSS OF FLAVOR**



Write for your FREE copy of this intensely human booklet "The Fine Art of Carving" to the nearest branch, General Steel Wares Limited. (Dept. 2)

Meals of the Month

Thirty Menus for November

Compiled by Margaret E. Read, B.A., M.Sc.

I	BREAKFAST	LUNCHEON OR SUPPER	DINNER	17	BREAKFAST	LUNCHEON OR SUPPER	DINNER
	Stewed Apricots Red River Cereal Calves' Liver Toast Marmalade Tea Coffee Cocoa	Figs in Blankets (Oysters with Bacon) Canned Plums Cookies Tea or Cocoa	Clear Tomato Soup Mock Duck Baked Sweet Potatoes Brussels Sprouts Apple Pie Coffee		Baked Apples Cream of Wheat with Bran Creamed Fish on Toast Tea Coffee Cocoa	Oyster Stew Bran Gems Honey Tea or Cocoa	Baked Bean Soup Hamburg Steak Mashed Potatoes Fried Onions Ginger Pudding Coffee
2	Sliced Oranges Cream of Wheat Poached Eggs on Toast Tea Coffee Cocoa	Stewed Green Tomatoes on Toast Cake Tea or Cocoa	Vegetable Soup Planked Fillet of Haddock Potato Croquettes Buttered Beets Fig Pudding Coffee	18	Macedoine of Fruit Bacon and Eggs Toast Jam Tea Coffee Cocoa	Jellied Vegetable Salad Toasted Muffins Chocolate Cake Tea or Cocoa	Clear Tomato Soup Roast Duck Creamed Potatoes Hubbard Squash Prune Whip Coffee
3	Apple Sauce Rolled Oats Fish Cakes Toast Honey Tea Coffee Cocoa	Lamb Chops Fried Pineapple Jam Hot Muffins Tea or Cocoa	Clam Chowder Waldorf Salad Steamed Date Pudding Coffee	19	Prunes Hominy French Toast Tea Coffee Cocoa	Macaroni and Cheese Canned Strawberries Hermits Tea or Cocoa	Mulligatawny Soup Calves' Liver Hashed Brown Potatoes Brussels Sprouts Suet Pudding Coffee
4	Half Grapefruit Prepared Cereal Waffles with Syrup Tea Coffee Cocoa	Mushrooms on Toast Banana Whip Small Cakes Tea or Cocoa	Cream of Celery Soup Roast Chicken with Gravy Mashed Potatoes, Fried Eggplant Pineapple Tapioca Coffee	20	Oranges Rolled Oats Spanish Omelet Muffins Honey Tea Coffee Cocoa	Stuffed Peppers Stewed Figs with Cream Nut Bread Tea or Cocoa	Cream of Potato Soup Pot Roast Dumplings Buttered Cabbage Blueberry Shortcake Coffee
5	Stewed Figs Roman Meal Soft Cooked Eggs Toast Marmalade Tea Coffee Cocoa	Chicken Soup with Noodles Toasted Crackers Jelly Cheese Tea or Cocoa	Ortol Soup Swedish Steak Lyonnaise Potatoes Creamed Carrots Poor Man's Pudding Coffee	21	Grapes Sunerva Cereal Small Steak Toast Marmalade Tea Coffee Cocoa	Poached Eggs with Hollandaise Sauce Canned Cherries Drop Cakes Tea or Cocoa	Cream of Pea Soup Shepherd's Pie Creamed Carrots Scalloped Apples Coffee
6	Bananas Sunerva Cereal Bacon Toast Jam Tea Coffee Cocoa	Creamed Asparagus on Toast Apricots Ginger Snaps Tea or Cocoa	Consomme Roast Pork with Fried Apples Franconia Potatoes, Cauliflower with Cream Sauce Jellied Prunes and Walnuts Coffee	22	Bananas Roman Meal Sausages Johnny Cake Tea Coffee Cocoa	Scalloped Corn Apple Sauce Macaroons Tea or Cocoa	Cream of Asparagus Soup Fried Chicken Glazed Sweet Potatoes Baked Celery Baked Rice Coffee
7	Fruit Cup Steak Cut Oats Grilled Kidneys on Toast Tea Coffee Cocoa	Cheese Souffle Baked Apples with Whipped Cream Tea or Cocoa	Cream of Cauliflower Soup Cold Pork, Apple Jelly Baked Potatoes, Boiled Onions, with Butter Mock Cherry Pie Coffee	23	Apples Cornmeal Porridge Creamed Eggs on Toast Tea Coffee Cocoa	Breaded Tongue with Fried Onions Canned Pears Date Loaf Tea or Cocoa	Scotch Broth Boiled Codfish Buttered Beets au Gratin Potatoes Apricot Souffle Coffee
8	Stewed Prunes Cornmeal Porridge Sausages Toast Jelly Tea Coffee Cocoa	Baked Stuffed Tomatoes Hot Biscuits Honey Tea or Cocoa	Vegetable Soup Meat Pie Boiled Potatoes, Diced Turnips Coffee Blanc Mange Coffee	24	Figs Red River Cereal Fried Liver Toast Jam Tea Coffee Cocoa	Cabbage Salad Canned Raspberries Cookies Tea or Cocoa	Chicken Soup with Rice Stuffed Heart Franconia Potatoes Creamed Oyster Plant Mince Pie Coffee
9	Bananas Red River Cereal Fried Mush with Syrup Tea Coffee Cocoa	Sliced Orange Omelet Raspberry Tarts Tea or Cocoa	Cream of Tomato Soup Fried Smelts Creamed Potatoes, Stuffed Peppers Baked Apples Coffee	25	Grapefruit Lamb Chops Hot Rolls Honey Tea Coffee Cocoa	Toasted Tomato and Cheese Sandwiches Fruit Salad Cake Tea or Cocoa	Bouillon Roast Venison Baked Sweet Potatoes Boiled Kidney Beans Charlotte Russe Coffee
10	Half Oranges Hominy Broiled Ham Toast Conserves Tea Coffee Cocoa	Corn Fritters Canned Pineapple Cookies Tea or Cocoa	Mock Turtle Soup Broiled Tripe Scalloped Potatoes Creamed Cabbage Ginger Bread with Whipped Cream Coffee	26	Apricots Steak Cut Oats Toast Marmalade Tea Coffee Cocoa	Baked Sausages Bran Gems Grape Conserves Tea or Cocoa	Chestnut Puree Cold Roast Venison Scalloped Potatoes, Baked Squash Bread Crumb Pudding, Maple Syrup Sauce Coffee
11	Grapes Cream of Wheat Bran Muffins Honey Tea Coffee Cocoa	Sandwiches Peaches with Whipped Cream Cake Tea or Cocoa	Cream of Pea Soup Sirloin Steak French Fried Potatoes Celery Cooked in Milk Date Cream Coffee	27	Oranges Red River Cereal Kidneys on Toast Tea Coffee Cocoa	Canned Salmon and Green Pea Scallop Sliced Pineapple Cookies Tea or Cocoa	Cream of Tomato Soup Braised Tongue French Fried Potatoes Mashed Turnips Baked Custard Coffee
12	Apricots Rolled Oats with Bran Chipped Beef with Cream Sauce on Toast Tea Coffee Cocoa	Cream of Tomato Soup with Croutons Hearts of Celery Cinnamon Prunes Rocks Tea or Cocoa	(Thanksgiving) Consomme Roast Turkey, with Chestnut Stuffing Cranberry Jelly Giblet Gravy Sweet Potatoes, Creamed Cauliflower Pumpkin Pie, Coffee	28	Prunes Cornmeal Porridge Baked Eggs Toast Jelly Tea Coffee Cocoa	Corned Beef Hash, with Bacon Crabapples Nut Bread Tea or Cocoa	Mock Turtle Soup Roast Goose Boiled Sweet Potatoes Creamed Onions Bavarian Cream Coffee
13	Grapefruit Roman Meal Lamb Chops Toast Marmalade Tea Coffee Cocoa	Salmon Cakes Dill Pickles Apple Sauce Tea or Cocoa	Julienne Soup Turkey a la King Potato Balls Fried Mushrooms Orange Sponge with Orange Sauce Coffee	29	Bananas Hominy Broiled Bacon Hot Rolls Jam Tea Coffee Cocoa	Lamb Stew Curried Rice Canned Cherries Cookies Tea or Cocoa	Cream of Lima Bean Soup Cold Roast Goose Lyonnaise Potatoes Creamed Cauliflower Graham Crackers, with Date Filling Coffee
14	Sliced Bananas Cornmeal Porridge Fried Fish Toast Jelly Tea Coffee Cocoa	Creamed Calves' Brains in Timbales Blueberries Plain Cake Tea or Cocoa	Irish Stew Boiled Potatoes Fried Parsnips Apple Dumplings Coffee	30	Grapefruit Rolled Oats with Bran Fried Mush, Syrup Tea Coffee Cocoa	Baked Sweet Potatoes Canned Plums Muffins Tea or Cocoa	Cream of Celery Soup Fresh Herring Mashed Potatoes Fried Parsnips Frozen Peaches with Cream Sponge Cake Coffee
15	Figs Sunerva Cereal Scrambled Eggs Pop Overs Tea Coffee Cocoa	Scalloped Spaghetti with Tomatoes and Onions Canned Blackberries Cookies Tea or Cocoa	Turkey Soup Pork Chops au Gratin Potatoes Jerusalem Artichokes Trifle Coffee				
16	Orange Juice Steak Cut Oats Griddle Cakes, Syrup Tea Coffee Cocoa	Baked Beans Spiced Crabapples Boston Brown Bread Tea or Cocoa	Cream of Corn Soup Fried Sole Mashed Sweet Potatoes Grilled Tomatoes Buttermilk Pie Coffee				

Fish still appears abundantly in the early days of November's menus, for the first days of the month are part of "National Fish Week". Thanksgiving, of course, is the high-spot of this month, and Mrs. Read gives some special suggestions in her article, "Thanksgiving at Home" also in this issue.

"Checkerboard Cake is a three-layer cake made of plain and chocolate batter; a special device in the cake pan alternates the two mixtures to give the checkerboard effect."

"Why are cakes often coarse-grained?"

"Perhaps there was too much leavening agent or sugar. It might be that the shortening and sugar were not well blended, or the cake was cooked too slowly."

"Too much shortening or too little flour, will make a cake heavy. If the cake is taken from the oven before it is cooked enough, it will be heavy."

"I've made cakes that went up to a peak in the centre and cracked. What would cause that?"

"Either too much flour or too much heat when the cake first was put in the oven. A well proportioned recipe and a properly regulated oven will prevent these troubles."

WE WON'T delay any more over butter cakes—from these recipes you will be able to make other variations to suit yourself. And now there are sponge cakes which are made of eggs, flour, sugar and flavoring—the true sponge cake is made light only by the air beaten into the mixture and this light structure is set by baking in a slow oven. The foundation recipe for a sponge cake is:

- 6 eggs
- 1 cupful sugar
- 1 cupful pastry flour
- $\frac{1}{4}$ teaspoonful salt
- Grated rind of half a lemon
- 1 tablespoonful lemon juice

or, if a smaller cake is wanted, this may be reduced to four eggs and two-thirds of a cupful of sugar and flour.

"The egg yolks are beaten until very thick and light in color, and the sugar added in small quantities with constant beating until it is dissolved. The lemon juice and rind are added next and the egg whites beaten separately until they are stiff. These are then folded carefully into the yolks and sugar, using a lifting motion to keep the cake as full of air as possible. The flour is sifted five times and when part of the egg whites have been added we begin to fold in the flour, about two tablespoonfuls at a time. The main idea is to keep the mixture full of air, and it should be handled lightly. The cake is baked in an ungreased tube pan in a slow oven (275° to 325°) for forty-five minutes to one hour; when done it is firm to the touch."

"Why do you use an ungreased tube pan?"

"The tube in the centre supports the batter and allows the heat to penetrate the cake from both the inside and outside, and as the light batter rises, it clings to the ungreased sides and the cake is thus held up. When sponge cakes are removed from the oven, they are turned upside down to hang until cold—this stretches the cells and prevents the cake from settling back on itself and being heavy. When cool it is gently removed from the pan by a spatula and stored in a covered tin box. Cakes which are made of eggs alone, improve in flavor by standing a day or two; if made with baking powder substituting some of the eggs, they

dry out more quickly. By the way, these cakes are always broken into pieces, never cut, so that the light grain may be retained.

"For economy's sake we may reduce the number of eggs and add a little baking powder to the mixture."

- 3 eggs
- 1 cupful sugar
- 1 cupful pastry flour
- 3 tablespoonful cold water
- $1\frac{1}{2}$ teaspoonfuls baking powder
- $\frac{1}{4}$ teaspoonful salt
- Grated rind of a third of a lemon
- 1 tablespoonful lemon juice

"This is combined and baked as the true sponge cake; the cold water is added to the yolks and sugar. This will not keep moist as long as the former recipe, but is delicious when fresh and makes a large-sized cake."

"One of the best cooks I have ever known varies this recipe to make

Aunt Lou's Mocha Tart

- 4 eggs
- 1 cupful sugar
- 1 cupful pastry flour
- $1\frac{1}{2}$ teaspoonfuls baking powder
- $\frac{1}{4}$ teaspoonful salt
- 2 teaspoonfuls coffee extract

"Combine as sponge cake, bake in two shallow pans and put the layers together with whipped cream flavored with two teaspoonfuls coffee extract. Pile the flavored whipped cream on top and sprinkle with chopped nuts. Baked in shallow layers, this of course takes less time than when baked in a deep tube pan."

"And finally there is angel cake. It is a sponge cake made with only the egg whites, and if the same precautions are taken as for sponge cake, there should be no difficulty in making it."

Angel Cake

- 1 cupful egg whites (8 or 9 whites)
- $1\frac{1}{4}$ cupfuls sugar
- 1 cupful pastry flour
- $\frac{1}{4}$ teaspoonful salt
- $\frac{3}{4}$ teaspoonful cream of tartar
- $\frac{3}{4}$ teaspoonful vanilla extract
- $\frac{1}{2}$ teaspoonful almond extract

"Beat the egg whites until foamy with a wire egg beater on a large platter (this takes in more air than if beaten in a bowl with a Dover beater). Sprinkle the salt and cream of tartar over the whites and beat until they are stiff. Lightly fold in the sugar, about two tablespoonfuls at a time. Sift the flour five times and fold it into the whites about two tablespoonfuls at a time, always using a cutting and folding motion and keeping the mixture light. Add the flavoring, pour in an ungreased tube pan and put in a cold oven (if gas or electricity). Gradually heat the oven to 300° (slow oven), but do not let the heat rise any higher. It will require about one hour's baking. Let the cake hang in the pan until cool, then carefully loosen it, and store it in a covered box for several days to improve the flavor."



567 Domestic Science Teachers in High Schools say:

"I use Royal Baking Powder in my laboratory"

IN the high school domestic science laboratory, where the demonstration must be perfect and where the students must be taught the very surest methods of work, 567 teachers say: "I use Royal Baking Powder."

A very eloquent tribute to the purity and effectiveness of Royal Baking Powder. A tribute we've tried to deserve.

For more than 50 years, ever since the beginning, no effort has been spared to make and keep Royal the finest baking powder in the world.

It is made always with the very best cream of tartar, which is a natural fruit product from

ripe grapes, imported for Royal from Europe.

Doctors, hospital dietitians, food specialists agree that cream of tartar baking powder is the best and most healthful. So in spite of the scarcity of cream of tartar, no cheaper substitute is ever used in Royal.

Whenever you taste a particularly light, luscious cake, or an especially flaky biscuit, you'll feel sure it was made with Royal.

Royal leavens perfectly every time. Yet 2 cents worth is enough for a large layer cake.

You'll find some interesting ideas for new dishes in the famous Royal Cook Book—a complete cook book that gives nearly 350 recipes for all kinds of delicious foods. Just fill out and mail the coupon.



Royal, the Cream of Tartar Baking Powder. Absolutely Pure

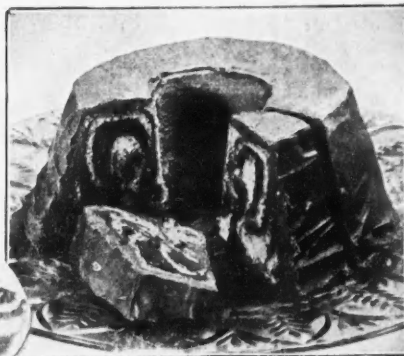
MADE IN CANADA



PINWHEEL COOKIES

Cream $\frac{1}{2}$ cup butter, add gradually $\frac{1}{2}$ cup sugar, add 1 beaten egg yolk and beat the mixture well. Add 3 tablespoon milk; add $1\frac{1}{2}$ cups flour which have been sifted with $1\frac{1}{2}$ teaspoons Royal Baking Powder and $\frac{1}{8}$ teaspoon salt. Add $\frac{1}{2}$ teaspoon vanilla extract. Divide dough into halves. To one-half of this mixture add 1 square (1 oz.) chocolate, melted.

Roll the white dough into a thin rectangular sheet, then roll the chocolate mixture into a sheet the same size. Place chocolate dough over the white and gently press together. Roll up as for jelly roll into a tight roll about 2 inches in diameter. Set in ice-box for several hours to become firm. Cut into thin slices with a sharp knife and lay, cut side down, on a buttered cookie sheet. Bake in a moderate oven at 375°F. for about 8 to 10 minutes. Makes 4 dozen cookies.



MARBLE CAKE

Make a standard butter cake, putting $\frac{3}{5}$ of mixture in greased tube pan. To remaining third add $1\frac{1}{2}$ squares melted, unsweetened chocolate or 5 tablespoons cocoa mixed with a little cold water. Drop chocolate batter into batter in pan, mixing just a trifle to make streaky effect.

FREE:

Complete Cook Book . . . nearly 350 recipes

THE ROYAL BAKING POWDER CO.
Dept. BN, 504 St. Lawrence Blvd., Montreal.

Please send me your famous cook book—free. Nearly 350 recipes.

Name _____

Address _____

City _____ Province _____



BUILDS STURDY BABIES

CHUBBY little fellows—rosy cheeks—vigorous—healthy—happy all through babyhood—thanks to Klim! Klim is the most handy and reliable form of milk. Sweet whole milk from selected dairy cows reduced to a powder. To make it into milk again, add Klim to water. No seasonal changes affect Klim—it remains always the same—fresh—pure—unvarying in flavour and ready for instant use the moment you need it. Doctors everywhere recommend Klim.

Send for our free book called "Your Child's Diet." Written in an interesting, non-technical fashion and full of authoritative hints on the dietary of children.



CANADIAN MILK PRODUCTS, LIMITED
115 George St., Toronto

Warmed-up Dishes

Twice-cooked food will never be tasteless if you use Bovril. Bovril puts the flavour back. A spoonful in your stews, hashes and soups makes a big difference at small cost.



Bovril
puts the
nourish-
ment in.

BOVRIL
PUTS IN BEEF STRENGTH



Bride's Progress

(Continued on page 26)

point is that the batter should be flattened in the centre of the pan and raised at the edges so the cake will rise evenly, not higher in the centre.

"It is hard to tell which is more important, the mixing or the baking. A correct temperature is absolutely necessary, and an oven thermometer is a great help for this. Some cakes require 275°, others 350°, and it is hard to judge these accurately without a thermometer.

"The cake should be put in the centre of the oven near the floor and remain undisturbed when done, it will draw from the edges of the pan, there will be no 'singing' sound when the pan is struck with a piece of silver, and a straw plunged in the centre of the cake will come out clean and dry. Layer cakes require the shortest time for baking, loaf cakes a longer time and rich fruit cakes still longer. In order to keep the cake moist and fresh it should be left in the pan five or ten minutes to cool, then turned on a cake rack, and when cold, stored in a tin box.

"Here are some recipes for butter cakes of various flavors. They are all mixed by the method described for plain cake.

White Cake is a fine grained cake of pure white color. A fancy or dark icing is attractive on it.

- 1/2 cupful shortening
- 1 1/2 cupfuls sugar
- 3/4 cupfuls milk
- 2 1/2 cupfuls pastry flour
- 4 teaspoonfuls baking powder
- 4 egg whites
- 1/4 teaspoonful salt
- 1/2 teaspoonful vanilla extract
- 1/4 teaspoonful almond extract

"Bake in a slow to moderate oven 300° to 325° for about 35 minutes.

Small Chocolate Cake (Cocoa)

- 1 cupful brown sugar
- 1/4 cupful shortening
- 1 egg
- 1/4 cupful sour milk
- 2 tablespoonfuls cocoa dissolved in 1/4 cupful hot water
- 1 1/2 cupfuls pastry flour
- 1/2 teaspoonful soda
- 1 1/2 teaspoonfuls baking powder
- 1/4 teaspoonful salt
- 1/2 teaspoonful vanilla

"Bake in a moderate oven (350°) for about 30 to 35 minutes.

"This is a larger chocolate cake, darker than the former one, and flavored with chocolate instead of cocoa.

- 4 ounces chocolate
- 1/2 cupful milk
- 3/4 cupful brown sugar
- 1 egg yolk
- 1 teaspoonful vanilla

"Melt the chocolate over hot water, add milk, sugar and egg, stirring constantly. When cool add vanilla.

- 1/2 cupful shortening
- 3/4 cupful brown sugar
- 2 eggs
- 1/2 cupful sour milk
- 2 cupfuls pastry flour
- 1/2 teaspoonful soda
- 1 1/2 teaspoonfuls baking powder
- 1/2 teaspoonful cinnamon

"The chocolate mixture is added to the creamed shortening, eggs and sugar. Bake in a moderate oven (350°) about 35 minutes.

"*Roger Cake* is darkened with molasses and spread with raisin icing.

- 2 tablespoonfuls shortening
- 3/4 cupful brown sugar
- 3/4 cupful molasses (1/2 corn syrup)
- 3/4 cupful sour milk
- 1 egg
- 1 egg yolk
- 2 1/2 cupfuls pastry flour
- 1/2 teaspoonful soda
- 3 teaspoonfuls baking powder

"Bake in two layers in a slow to moderate oven (300° to 325°) for about 35 minutes. Ice with white mountain cream icing to which one cupful seeded raisins has been added.

"*Gingerbread* is a somewhat similar mixture. It is not iced, but is eaten when very fresh. Served hot it makes a delicious pudding.

- 1/4 cupful shortening
- 1/2 cupful brown sugar
- 2 eggs
- 1/2 cupful molasses
- 3/4 teaspoonful soda
- 1/4 teaspoonful salt
- 1 1/2 cupful flour
- 1 1/2 teaspoonful ginger
- 1 teaspoonful cinnamon
- 1/2 cupful sour milk

"If you want a spice cake with fruit and nuts try this *Boston Cake*.

- 1 cupful shortening
- 1/2 cupful sugar
- 2 eggs
- 1/4 cupful molasses
- 1/2 cupful sour milk
- 1 1/2 cupfuls flour
- 1/2 teaspoonful soda
- 2 teaspoonfuls baking powder
- 1/2 teaspoonful cinnamon
- 1/4 teaspoonful cloves
- 1/2 cupful raisins
- 1/2 cupful broken walnuts

"Bake in a slow to moderate oven (325°) for about 35 minutes.

TWO GRACEFUL STYLES FOR EVENING WEAR

Favor the Drooping Hemline



Evening Frock No. 9542

The bouffant skirt of this charming evening frock of tulle is longer in back, and the shaped peplum emphasizes the down-in-back line. The soft, floating effect is heightened by a scarf on the right shoulder. Sizes 14 to 38.

Evening Frock No. 9544

Cut velvet, which has acquired new chic this season, fashions this one-piece evening frock. The loose skirt sections are joined to the deep girdle, which fastens snugly about the hips, and fall very long in back. Sizes 14 to 42.

Evening Frock No. 9544

The very distinguished evening dress shown in the middle is developed in satin in this version. The fulness at the front of the V-neck is gathered in, repeating the movement of the swathed girdle about the hips. Sizes 14 to 42.

HIP TREATMENTS DISPLAY CHARMING VARIETY

These are Vogue Patterns. They may be obtained from the shops listed on page 60, or from Vogue Pattern Service, 70 Bond Street, Toronto, Ont.

DRESSES WHICH CAN CLAIM DISTINCTION

Are Circular as to Skirt

**Frock No. 9556**

This sheer woollen frock has a tiered circular front and a straight back. Interesting details are the adjustable scarf collar and novel cuffs. The neck may be worn open. Sizes 14 to 40. Price, 65 cents.

Frock No. 9553

A skirt with a circular flare is featured by this frock of printed velvet and chiffon. There is an inserted vest, and the pointed-top sleeves have sections of chiffon. Sizes 14 to 42. Price, 65 cents.

Frock No. 9555

Entre-deux trimming is a smart feature of this one-piece velvet frock. The circular tunic skirt section joins a shaped yoke-line. The collar is draped. Sizes 14 to 44. Price, 65 cents.

THE POINTED-TOP SLEEVE IS AN INTERESTING DETAIL

These are Vogue Patterns. They may be obtained from the shops listed on page 60, or from Vogue Pattern Service, 70 Bond Street, Toronto, Ont.

LINGERIE FOLLOWS THE TREND

Of
Tailored
Simplicity



Drawers No. 9546
Crêpe satin and lace fashion these
step-in drawers, which have slight-
ly circular sides joined to a yoke.
Sizes 26 to 40.
Price, 40 cents.



Nightgown No. 9547
Another version of the nightgown
shown above, with high neck,
turn-down collar and long sleeves
finished with narrow tie cuffs.
Sizes 14 to 46. Price, 40 cents.



Negligée No. 9545
This crêpe satin negligée with a
wrapped front and draped collar
is tied on the left hip, draping
below. Sizes 14 to 46.
Price, 65 cents.



Nightgown No. 9547
This printed crêpe nightgown may
have a high neck with a shaped
collar and long sleeves or a V-neck
and no sleeves. Sizes 14 to 46.
Price, 40 cents.

These are Vogue Patterns. They may be obtained from the shops listed on page 60, or from
Vogue Pattern Service, 70 Bond Street, Toronto, Ont.

Colds and 3 things to do for them



INHALATION: In a teacup full of boiling
water, float about half a teaspoonful of Men-
tholatum. Breathe the gentle, healing vapor by
cupping your hands, or by using a small funnel.
Repeat frequently with fresh Mentholatum.



CHEST RUBBING: Before going to bed,
massage the whole chest and throat thoroughly
with Mentholatum. Use about half a tube.
Remember rubbing is half the treatment. Cover
the chest with a piece of hot flannel.



NOSE APPLICATION: With your finger,
apply Mentholatum to the inside of your nose,
and to the outer edges. Notice the cool, soothing
effect—and how easy it makes your breathing.

If you use these treatments tonight,
your cold will be better in the morning.
Know the 3 stages of your cold. Then
apply the common-sense Mentholatum
treatment for each stage.

In the **FIRST STAGE** your nose lining
is dry, irritated, and sneezy. Give your-
self the easy Mentholatum inhalation
(described above), and apply Menthola-
tum direct to the inside of your nose.
These gentle, healing treatments relieve
the scratchy dryness.

In the **SECOND STAGE** your nose is
inflamed and swollen, and "running" with
a watery discharge. Breathing is stuffy and
difficult. Continue the inhalation and the
direct treatment to check this running
condition, and to make breathing easy.

At this stage, the chest rubbing
(described above) is very im-
portant to relieve con-
gestion. Mentho-
latum, unlike

harsh ointments, is safe on the most tender
skin. It will not stain clothing or bed linen.

In the **THIRD STAGE** the heavy, pus-
like discharge, containing dead germs, is
very irritating to the nose lining and the
outer edges of the nose. Apply Men-
tholatum frequently to prevent chapping,
and disagreeable sores. Chest rubbing also
is a needed protection at this stage.

Give your cold the proper Menthola-
tum treatment tonight. Get a handy tube
or jar of Mentholatum at any drug store.



FREE BOOK ON COLDS

"How to Get Rid of Colds" is an interesting little
book written by a physician. Send this coupon to
Dept. C, Mentholatum Co., Bridgeburg, Ont.
The book is free—you will also receive sample of
Cough Drops and trial box of Mentholatum.
Simply enclose 10c to cover mailing costs. (Print
name clearly).

Name
Address

CUTICURA

Best For Both Mother And Child



Regular use of the Soap, as-
sisted by the Ointment when
required, not only cleanses and
purifies the skin of children and
adults, but tends to prevent clog-
ging of the pores, the common
cause of pimples and other un-
sightly conditions.

Sample Each Free by Mail. Address Canadian Depot:
"Stenhouse, Ltd., Montreal." Price, Soap 25c. Oint-
ment 25 and 50c. Talcum 25c.
Cuticura Shaving Stick 25c.



Makes Life Sweeter

Do you ever over-indulge at the table? Of course! Smoke too much? Sometimes! But the system can soon be made serene and sweet again with Phillips Milk of Magnesia.

Americans live well. We can't always avoid indiscretions. Who, indeed, would want to be so careful? But there is a simple precaution that will check all hyperacidity—Phillips Milk of Magnesia!

Use the friendly aid of this perfect anti-acid whenever you even suspect acidosis. See how soon it will tranquilize a sour stomach; or counteract the nicotine from excessive smoking; or end a bilious spell. Get the genuine Phillips Milk of Magnesia that physicians employ in prescriptions and endorse for general use.

It has many important uses, and is a delightful product to take.

Demand **PHILLIPS** Milk of Magnesia



Science has discovered this better way to banish GREY HAIR

The scientific advancement in hair recoloration, due to the perfection of INECTO-Rapid, has made this world-famous hair tint the safest and best on the market.

INECTO-Rapid—now made in Canada by Canadians—is a tried and proven recolorative used and endorsed by leading beauty specialists everywhere. May be used with safety on any healthy scalp to match any shade desired. Contains no harmful zinc, copper, lead or mineral basis of any description.

For sale at all good hair goods stores, beauty parlors and drug stores, or direct by mail, in three sizes at \$1.65, \$3.25 and \$5.50. Write

W. T. PEMBER STORES Limited
129 Yonge St., Toronto



FOR THE YOUNGEST SET

Trim Details are Offered



Boy's Suit No. 2859
This smart cotton broadcloth blouse may have long or short sleeves and is worn with cheviot trousers. Sizes 6 to 10 years.
Price, 40 cents.

Frock No. 2857
Linen fashions this simple frock with front yoke sections and long or short sleeves. Bloomers included. Sizes 2 to 8 years.
Price, 40 cents.



Romper No. 2858
Shirring trims this cotton broadcloth romper, with either long or short kimono sleeves. Sizes 6 months and 1 and 2 years.
Price, 40 cents.



Coat No. 2860
The sleeves, back yoke, and front of this smart velour coat are in one. The fur trimming is optional. Sizes 6 to 14 years.
Price, 40 cents.

Frock No. 2856
Grosgrain ribbon trims this velveteen frock with long or short set-in sleeves and a side-circular skirt. Sizes 8 to 14 years.
Price, 40 cents.



These are Vogue Patterns. They may be obtained from the shops listed on page 60, or from Vogue Pattern Service, 70 Bond Street, Toronto, Ont.

THE PERSONALITY OF THE WINTER COAT

Depends Upon Its Cut



Coat No. 9529

Broadcloth is a smart material for formal wear. This long, straight broadcloth coat features a straight collar of fur which edges the top of the lapels. The sleeves are fur-cuffed, and the fur on the lapels and bottom of the coat is optional. At the back is a V-shaped insert. Sizes 14 to 46. Price, 65 cents.

Coat No. 9557

The circular flare in the front and side sections of this broadcloth coat with beaver trimming joins the upper part in a shaped line. The centre-back section is straight, and the pointed-top sleeves have deep cuffs. Sizes 14 to 40. Price, 65 cents.

Junior Misses' Coat No. 9562

This velour coat uses krimmer for the applied band of trimming at the hem, the cuffs, and the shaped collar with a yoke back. The wrapped fronts fasten at the side with a low, tied closing. Sizes 13, 15 and 17 years. Price, 65 cents.

INSERTIONS, FLARES AND YOKES ARE POPULAR

EMPHASIZING THE SLIM SILHOUETTE

In Late Fall Models



Coat No. 9028; Blouse No. 9526
Skirt No. 9527

This seven-eighths or full-length velveteen coat is worn with a velveteen skirt and light-weight jersey blouse. The pointed yoke is in one with the back of the narrow shawl collar. Sizes 14 to 42; skirt, 26 to 36.

Price, coat 65 cents; blouse and skirt, 40 cents each.

Blouse No. 9526; Skirt No. 9527

Flat crepe may be used for the blouse and skirt worn under the coat shown at the left. Pin tucks, effecting a surplice front on the blouse, trim the one-piece wrapped skirt which flares at the side. The pointed top sleeves have tucks and flared cuffs at the wrists. Sizes 14 to 42; skirt, 26 to 36.

Price, 40 cents each.

Frock No. 9552

Silk crepe fashions this one-piece frock trimmed in two contrasting tones. There are inverted tucks on the skirt and at the shoulders in front and back. The straight collar is in one with the shallow back yoke. Sizes 14 to 42.

Price, 65 cents.

TUCKS AND FLARES ADD FULLNESS

These are Vogue Patterns. They may be obtained from the shops listed on page 60, or from Vogue Pattern Service, 70 Bond Street, Toronto, Ont.

Served on Canada's famous trains and at her leading hotels

YOU can get Chateau Cheese on the diner of the famous "Confederation," as well as at the Chateau Frontenac. The Dominion Government has chosen this famous cheese to be used in the Air Service.

You'll find it, too, on the menu at the Chateau Laurier and the Fort Garry, at Banff Springs Hotel and Jasper Park Lodge—in fact, at all leading hosteleries famous for their cuisine throughout Canada.

While travelling, as at home enjoy the delightfully different flavor of this rich, creamy cheese. You'll never tire of it.



The Chateau Frontenac, Quebec City.



The dining-car of the famous transcontinental train, "The Confederation".



The Fort Garry, Winnipeg.



Jasper Park Lodge on Lac Beauvert.

"It spreads or slices"

FOR use in home recipes, Chateau Cheese adds new, piquant zest to old, familiar dishes.

You'll be really surprised at the many dainty dishes it offers. It's economical, too, because it gives a renewed relish to left-over meats and vegetables.

Get a half-pound package to-day. You'll be delighted with its creamy, golden appearance. You'll like its delicious flavour. That's the real difference in Chateau Cheese.



Chateau Cheese

A tasty supper snack

Take slices of bread about 1/4" thickness. Butter, then spread on Chateau Cheese.

Cut strips of breakfast bacon and lay on cheese.

Heat under broiler until bacon is cooked and cheese will melt readily into the bread.

Women tell us they find these bacon-and-cheese sandwiches a most delightful treat.

"NOW, IT LOOKS SO STYLISH!"

BY MAE MARTIN

"I had a little crepe de chine dress of a very noticeable color," says Mrs. L— of Seattle, Wash. "It was fashionable the season I bought it, but was decidedly out the next year. Then it faded in washing and I decided to change the color. I had never done any tinting or dyeing, and was very timid about it. But my neighbor told me I could do as well as anyone, with Diamond Dyes. I got the colors necessary to make the shade I wanted over the original color of the dress, and, to make a long story short, it turned out beautifully. Now it looks so lovely and stylish, I want to wear it all the time."



The simple instructions in every package of Diamond Dyes make tinting and dyeing so easy that anyone can do it. New colors go on just like magic, right over the old, faded colors. Tinting with Diamond Dyes is easy as bluing, and dyeing takes just a little more time. Diamond Dyes are true dyes. Insist on them and save disappointment.

My new 64 page book, "Color Craft," will help you with your clothes and home furnishing problems. Hundreds of dollar-saving ideas, illustrated in colors. It's FREE. Just write Mae Martin, Dept. B-167 Diamond Dyes, Windsor, Ontario.

You can make ROSES Like These

Yes, you can! By the new Dennison method it's surprisingly easy to make beautiful roses, poppies, sweet peas—more than 60 varieties of flowers. Make them of colorful crepe paper, so perfectly your friends will insist they are real. Make them for home decoration, for favors, for your church or school or club, for gifts, to sell.

FREE Instructions and Sample Materials

So that you may prove to your own complete satisfaction how easily you can make flowers by this new method, we will send you free instructions and sample materials for making roses. Send the coupon below.

Dennison-craft

DENNISON'S, Dept. 106-Y,
284 King St. W., Toronto, Ontario.

I am interested in your new method of making Crepe Paper Flowers. Please send me free sample instructions and materials for making Roses.

Name _____
Street or R. F. D. _____

City _____ State _____

Why not let us include some of these famous Dennison books? Check those you want and enclose 10c for each.
.....Crepe Paper FlowersLamp Shade Packet
.....Table DecorationsSealing Wax Craft
.....Decorating Halls and BoothsWeaving Paper Ropes
.....Complete Home Course in Crepe Paper Flower Making (\$2)
.....Party Magazine (20c)



H. NAPIER MOORE,
Editorial Director

The Chatelaine

ANNE ELIZABETH WILSON,
Editor

A Magazine for Canadian Women
GEORGE H. TYNDALL, Business Manager

Volume I.

NOVEMBER, 1928

Number 9

COVER DESIGN BY LORRAINE M. SMITH

General Articles

"Until Love Dies" Or the Courts Us Do Part—By Madge Macbeth 3
—Illustrated by R. W. Major

A "Woman's Reason" For Thanksgiving—Editorial 16

Cookery and Entertainment

Financing Your Holiday Charities with a Bazaar—By Elizabeth Hope 22

Gifts From Mrs. Santa Claus—By Margaret E. Read 24

Bride's Progress—By Ruth Davison Reid 26

Thanksgiving at Home 38

Meals of the Month—By Margaret E. Read 70

Interior Decoration

Do You Decorate for Thanksgiving?—By Anne Elizabeth Wilson 8
—Illustrated by A. V. Potter

Handicrafts

Gifts Galore With Needle and Thread 12

Suggestions and Patterns by Ruby Short McKim

Making Our Own Gifts—By Joan Dee 13

Making Your Own Christmas Cards With Original Greetings—By Mary Elizabeth Colman 30

Mothercraft

Making Ready for the New Arrival—By Stella E. Pines 19
—Illustrated by Stella Grier

Art

The Phantom Hunter—By William Blair Bruce 17

Canadian Art Album, Four-Color Reproduction

Educational

The Settling of Canada: Pictorial Feature—Conducted by M. O. Hammond 18
No. 6, Ontario, Part Two

Fashion News

The Winter Wardrobe for the Younger Fry—Written and Illustrated by Eileen Wedd 20

Vogue Pattern Service

Dresses Which Can Claim Distinction 74

Two Graceful Styles for Evening Wear 75

Emphasizing the Slim Silhouette 78

The Personality of the Winter Coat 79

Child Training

When Children Play Out-Doors—By Frances Lily Johnson 28

Fiction

Carrina—By C. Thompson (Short Story) 5
—Illustrated by Harry Fiske

Little Souls—By Laura Goodman Salverson (Serial) 6
—Illustrated by Orison Macpherson

My Sainted Aunt!—By Ruth Holway (Short Story) 10
—Illustrated by W. L. Caffrey

Children's Feature

The Diary of a Dutch Doll—By Ellen E. Mackie 14
—Illustrated from Katrina's Sketches by Phoebe Thomson

Gardening and Home Planning

Pansies and Violets—By Ada L. Potts 66

Poetry

Thankfulness—By John Hanlon 4

The Eleventh Hour—By Helen Van Zand 16
—Illustrated by J. S. Hallam

Appreciation—By Estelle Fox 66

Regular Departments

The Chatelaine's Patchwork

What the Woman Citizen Should Know—By Anne Anderson Perry

The Promise of Beauty—By Mab The Domestic Workshop—By Vera E. Welch

SUBSCRIPTION PRICE: In Canada, Great Britain and British Possessions (except India), \$1.00 (4/2) per year; United States and Possessions, and Mexico, \$1.50; other countries, \$3.00 (12/4) per year. Single copies, 10c.

Note: If correct amount not remitted, we will bill for difference so as to avoid delay in filling orders.

Copyright, 1928, by The MacLean Publishing Company, Limited

THE MACLEAN PUBLISHING COMPANY LIMITED

143 153 UNIVERSITY AVENUE, TORONTO 2, CANADA

JOHN BAYNE MACLEAN, President

H. T. HUNTER, Vice-President

H. V. TYRRELL, General Manager

Publishers of: The Chatelaine, MacLean's Magazine, Canadian Homes and Gardens, Mayfair, The Financial Post, Hardware and Metal, Canadian Paint and Varnish Magazine, Canadian Grocer, Drug Merchandising, Dry Goods Review, Men's Wear Review, Bookseller & Stationer, Canadian Machinery, Power House, Canadian Foundryman, Canadian Printer and Publisher, Canadian Automotive Trade, Bus and Truck Transport in Canada, The General Merchant of Canada.

THE MACLEAN COMPANY OF GREAT BRITAIN, LIMITED,
65 and 66 CHANCERY LANE, W.C. 2, LONDON, ENGLAND

BRANCH OFFICES: Montreal, Southam Bldg., 1070 Bleury St.; Winnipeg, 810 Confederation Life Bldg.; New York, Room 556, Graybar Bldg., 420 Lexington Ave.; Chicago, Room 905, London Guarante & Accident Bldg., 360 N. Michigan Blvd.; San Francisco, 246 Monadnock Bldg.

You did Right!



It is always safe to give Aspirin; there is not the slightest harm in genuine Aspirin. The doctor can assure you that it has no ill effects on the heart. And you probably know from experience that Aspirin does banish all sorts of pain in short order. Instant relief for headaches, neuralgia, neuritis, rheumatism, too. Nothing like it for breaking up a cold. At all druggists, with proven directions enclosed.

ASPIRIN

Aspirin is a Trademark Registered in Canada



No GRAY at 40

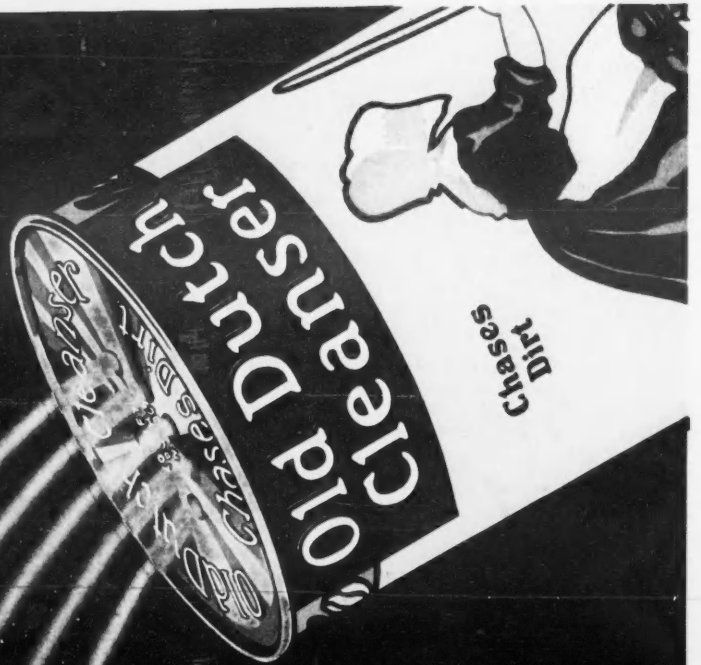
WHY MUST MEN and women of 40 and more be haunted by the fear of gray when science offers Kolor-Bak? If you don't want gray hair, don't have it! End

it—easily—not with dangerous dyes, but with Kolor-Bak, a clean, colorless liquid which gradually brings hair to the right shade of blonde, auburn, brown or black! The one bottle is right for all shades! Nor does the hair lose lustre—and the scalp actually benefits! Why experiment with anything—even on one lock of hair—when Kolor-Bak always gets the same perfect results—Kolor-Bak is sold on a money-back guarantee!

For Sale at all Drug and Department Stores

Kolor-Bak

Banishes Gray Hair



There's nothing else like it



The remarkable efficiency of Old Dutch Cleanser in producing Healthful Cleanliness and for economical cleaning is due to its unique and distinctive quality and character. There is nothing else like it.

The microscope shows that the particles of Old Dutch are flaky and flat-shaped—made that way by nature, unlike anything else. This drawing of a highly magnified particle illustrates how Old Dutch cleans—a smooth clean sweep without scratching.



Old Dutch particles have a further distinction. They possess a cleaning energy, scientifically described as similar to "adsorption" which takes up and carries away the invisible and often dangerous impurities, assuring Healthful Cleanliness.

Use Old Dutch and you will be assured of a perfectly clean and smooth surface. This is so because Old Dutch contains no hard, scratchy grit. There is nothing else like it. This drawing of a highly magnified gritty particle shows how grit scratches, mars the surface and provides catch-alls for health-endangering impurities. It is more difficult to keep a scratched surface clean.



Millions of housewives have found Old Dutch perfect for all household cleaning. You will find it so too, and like it because your work is done more quickly and easily.

Old Dutch Cleanser homes are healthful homes

MADE IN CANADA